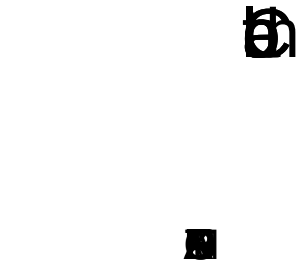

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CARATTERISTICHE MERCEOLOGIGHE DEGLI ALIMENTI

Tipologia delle derrate 3
Rintracciabilità, etichettatura ed igiene degli alimenti 5
Garanzie sui prodotti 5
LIMITI DI CARICHE MICROBIOLOGICHE DELLE DERRATE ALI

TABELLA B

LIMITI DI CONTAMINAZIONE MICROBICA DI: CARNI AVICUNICOLE CRUDE

MICRORGANISMI (Ufc /g)	
ALIMENTO	Aero

TABELLA C

TABELLA F

LIMITI DI CONTAMINAZIONE MICROBICA DI: PRODOTTI I TTICI

MICRORGANISMI (Ufc/g)	
ALIMENTO	Aerobi totali

TABELLA G

LIMITI DI CONTAMINAZIONE MICROBICA DI: UOVA E OVOPRODOTTI

MICRORGANISMI (Ufc/g)	
ALIMENTO	AG

TABELLA H

LIMITI DI CONTAMINAZIONE MICROBICA DI: CEREALI , DERVIVATI, PRODOTTI DA FORNO, PASTE- PRIMI PIATTI

MICRORGANISMI (Ufc/g)

TABELLA I

LIMITI DI CONTAMINAZIONE MICROBICA DI: PRODOTTI ORT

TABELLA N

LIMITI DI CONTAMINAZIONE MICROBICA DI: PRODOTTI NERVINI

ALIMENTO	Aerobi mesofili totali	ColiColi formi totali	Escherichia coli	Staphylococcus aureus

TABELLA O

LIMITI DI CONTAMINAZIONE MICROBICA DI: AROMI E CONDIMENTI

MICRORGANISMI (Ufc/g)	
ALIMENTO	Aerobi mesofili

TABELLA P

LIMITI DI CONTAMINAZIONE MICROBICA DI: PRODOTTI VARI, SCATOLAME

MICRORGANISMI (Ufc/g)	
ALIMENTO	Aerobi mesofili totali

VITA RESIDUA DEI PRODOTTI (SHELF LIFE)

- cultivar: Viserba, Violetta di Napoli, Violetta d

- cultivar: Gigante d’inverno, Lorelay, Matador, Merlo nero, Riccio D’Asti, Riccio di Castelnuovo, Viking, Viroflay, ecc.

Caratteristiche generali
- deve trattarsi di prodotto definito dalla normativa vigente e successive modificazioni;
- deve essere esente da anidride solforosa e antifermentativi aggiunti;

MAIS (Zea mais):

- Farina di grano tenero integrale

- l’acqua di cottura dovrà presentarsi di aspetto appena lattiginoso e con deposito minimo sul fondo;

Caratteristiche organolettiche
- deve essere limpido, brillante, di colore paglierino chiaro, inodore, di sapore gradevole, con leggero odore di noccioline;

crostini,
fette biscottate

PRODOTTI APROTEICI
Requisiti qualitativi:
deve essere garantita la fornitura di tutti i forma

Tipologie richieste
- Acqua oligominerale
- Acqua mediominerale

CARNI BOVINE

Caratteristiche generali

La carne bovina fresca, suddivisa nei tipi e tagli sottoindicati, dovrà essere ottenuta da animali macellati

Dovranno essere conferite al centro di cottura solo uova di gallina di categoria “A”, classificate “M” (peso

Il prodotto finito, di pezzatura compresa tra i 2 ed i 4 Kg., dovrà essere ottenuto con il sistema conservativo a sale, cui segue un periodo di stagionatura di alcun

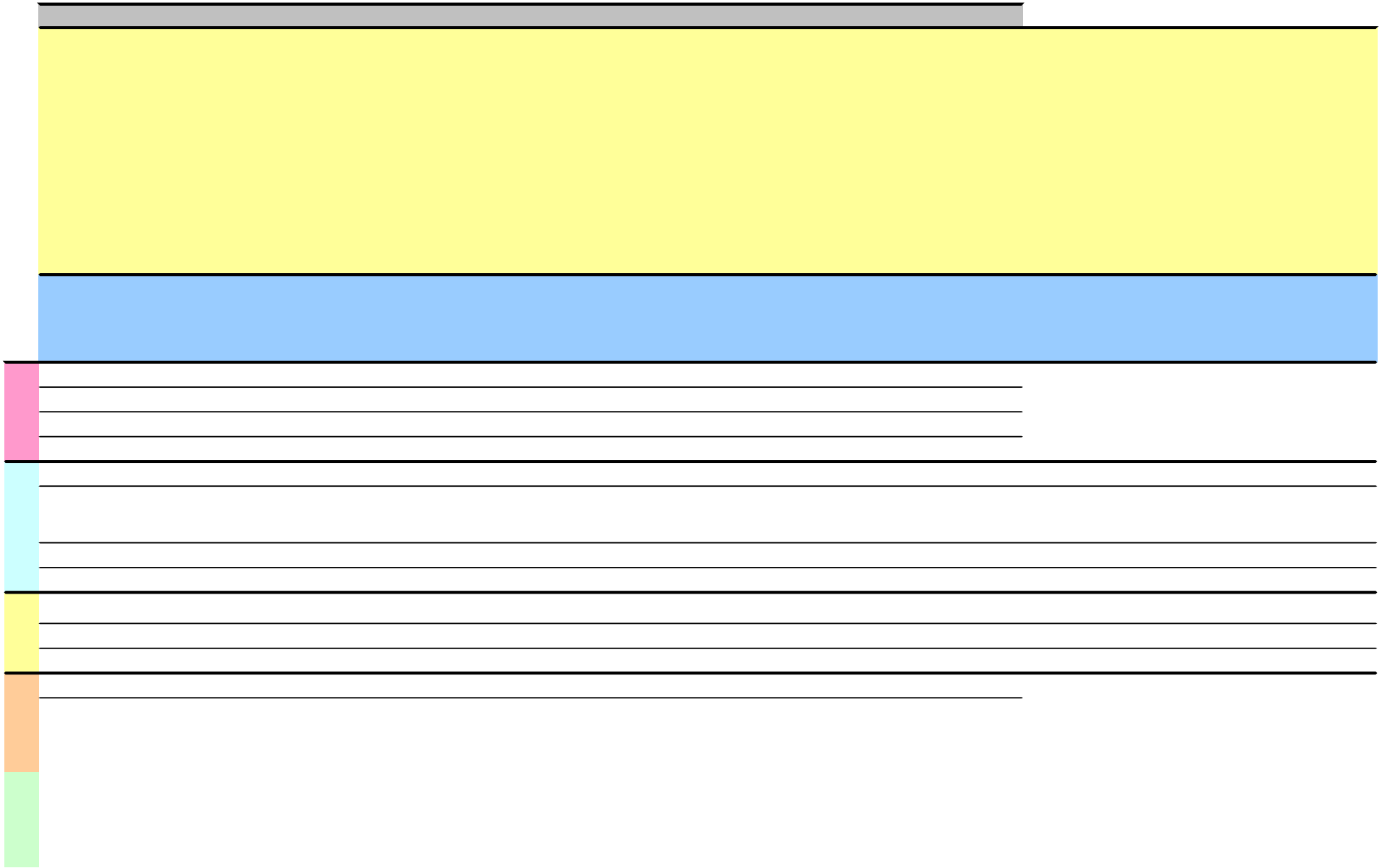
L’etichettatura, in lingua italiana, dovrà essere conforme a quanto stabilito dalla vigente normativa comunitaria e dovrà riportare sempre la zona FAO di

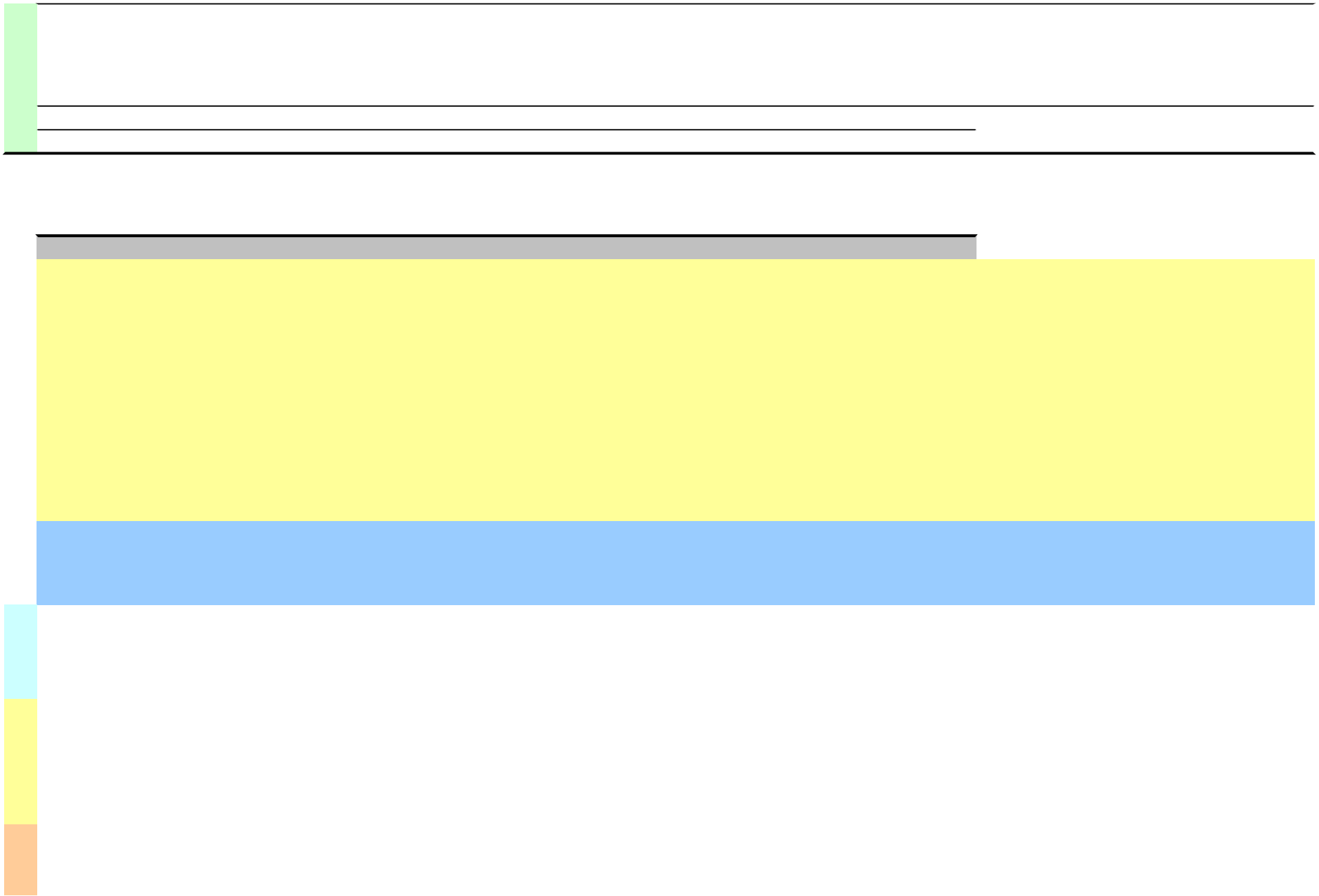
Seppia
Prodotta con sistema I.Q.F., avrà il corpo completamente mondato e senza pelle, di colore bianco; sul ciuffo,

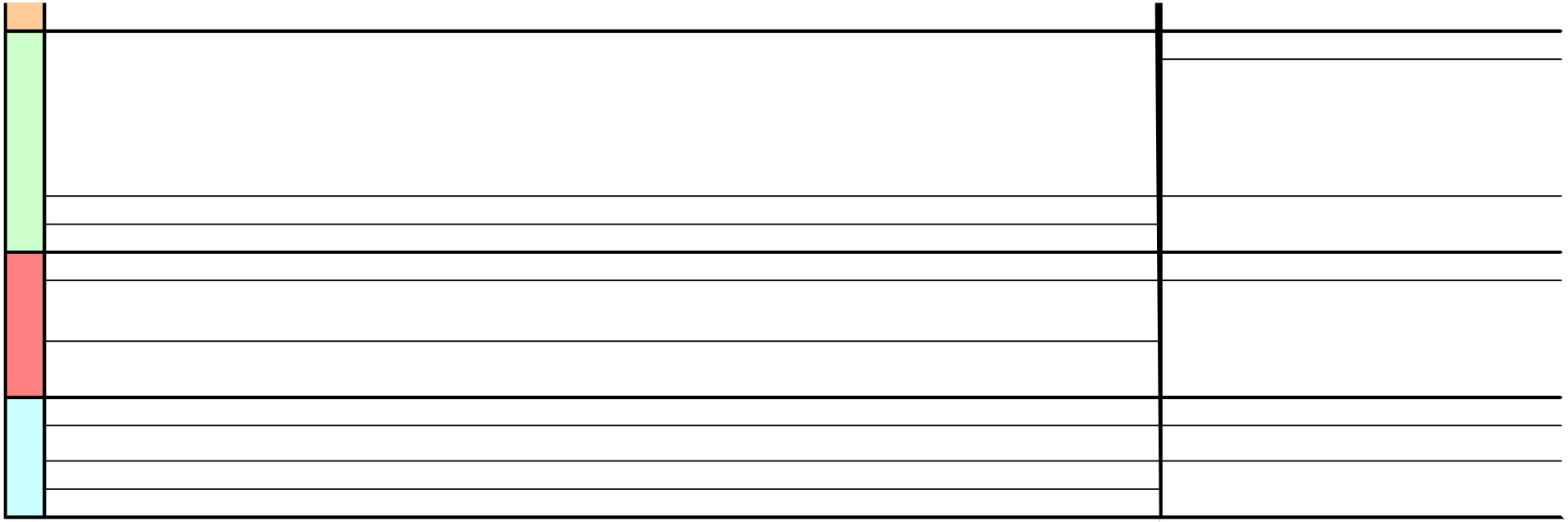
MIELE

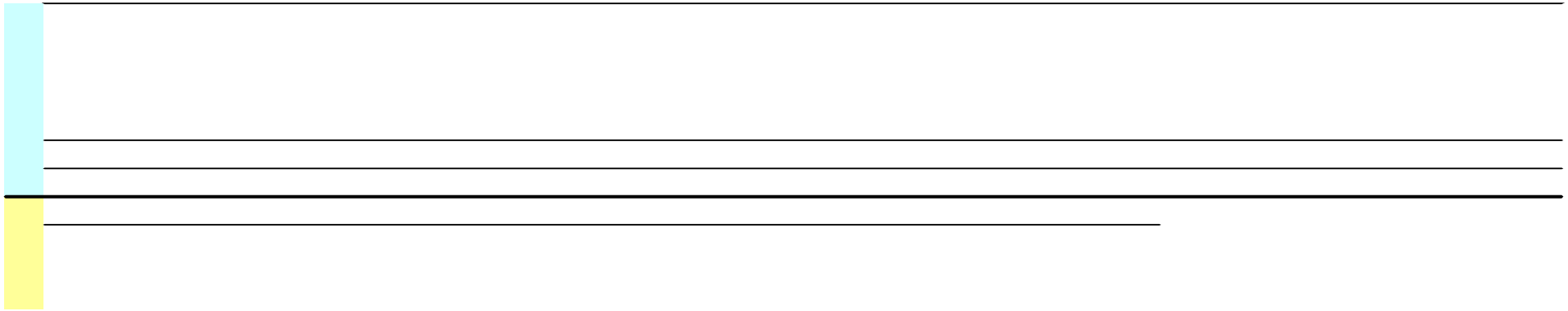
Dovrà essere prodotto in territorio nazionale e confezionato in contenitori chiusi recanti l’indicazione “miele”; in etichetta dovrà essere riportata l'eventuale indicazione di origine botanica e geografica.

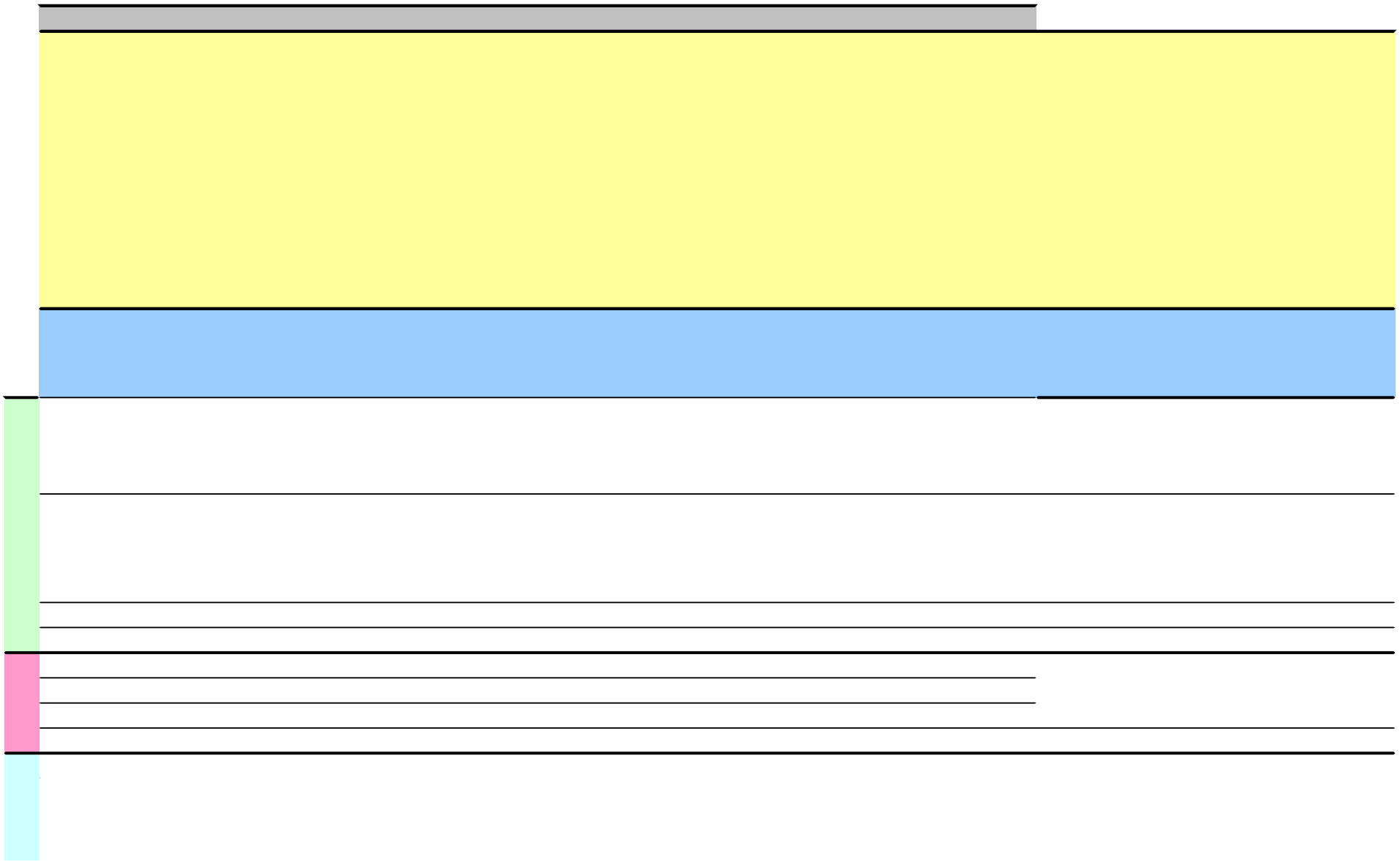
A cura di
Dott. Luca Benedetto Baroni - Dirigente Veterinario
Dott. Paolo Pasini - TdP - Agronono











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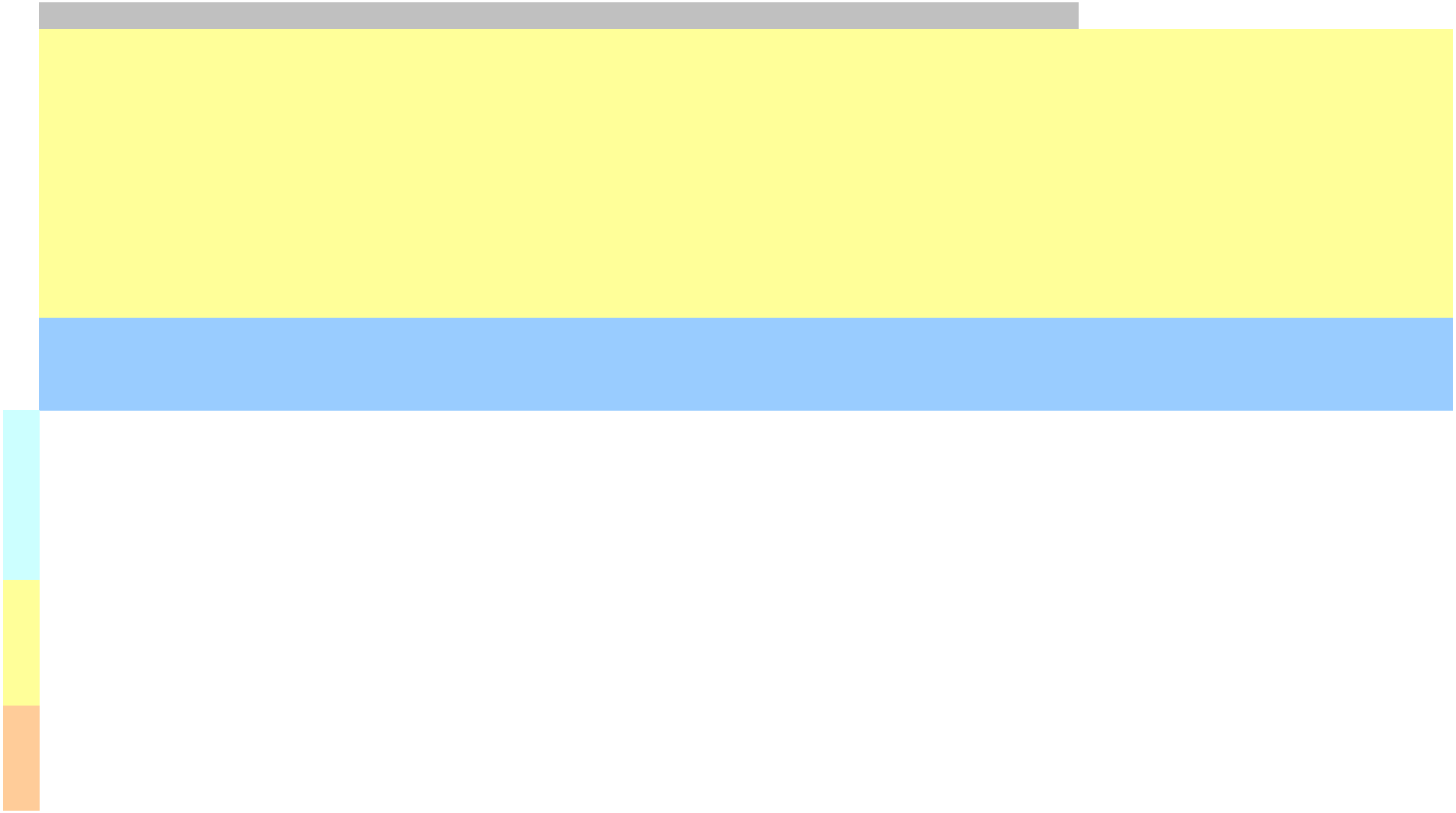

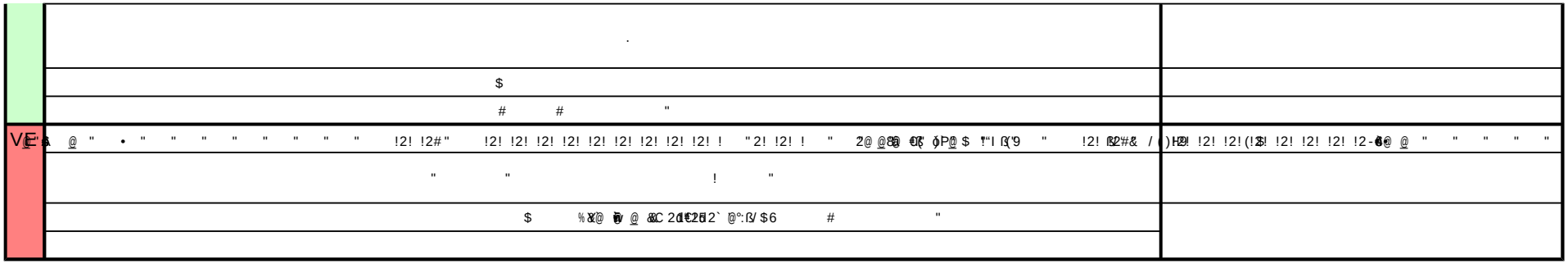

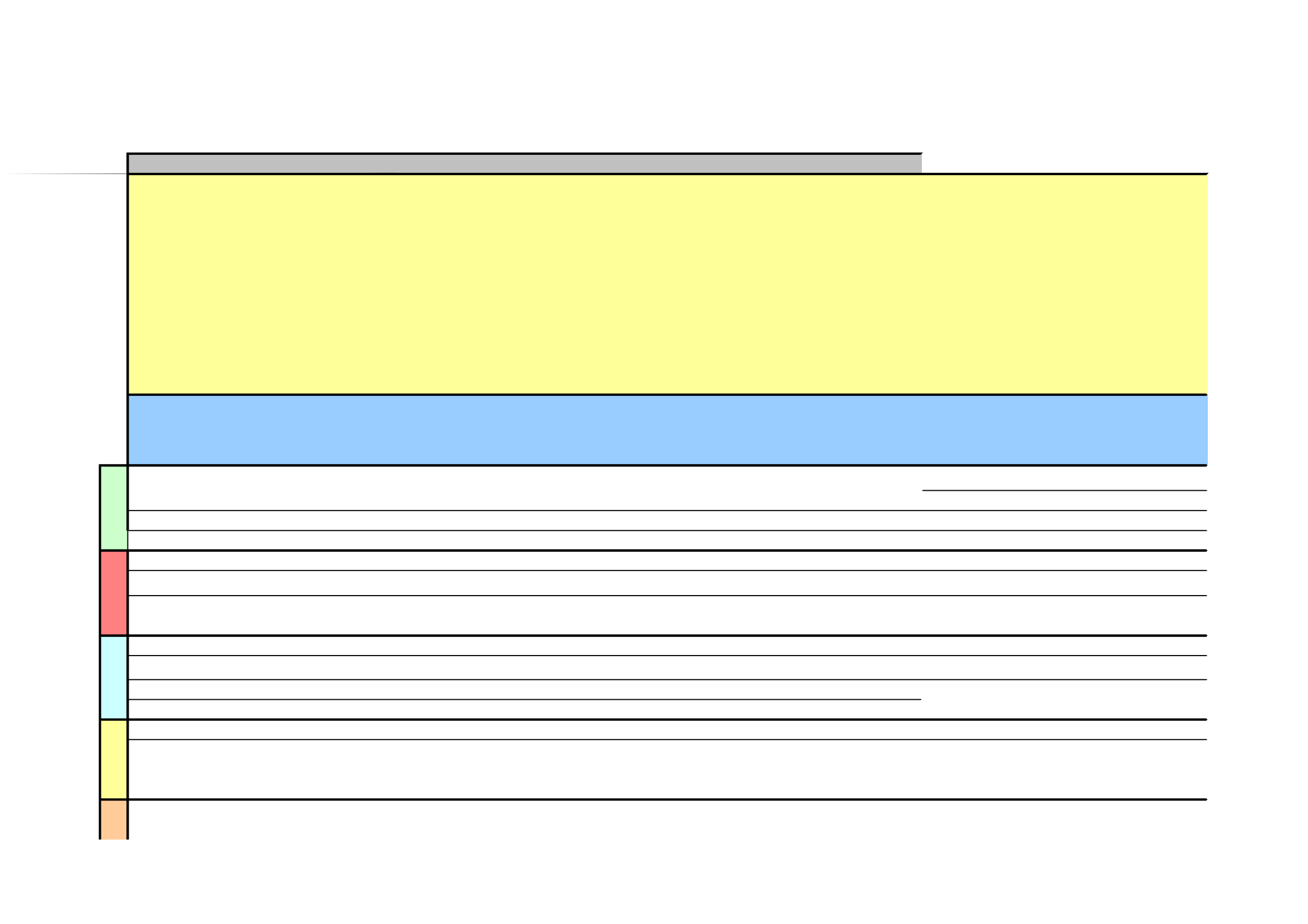

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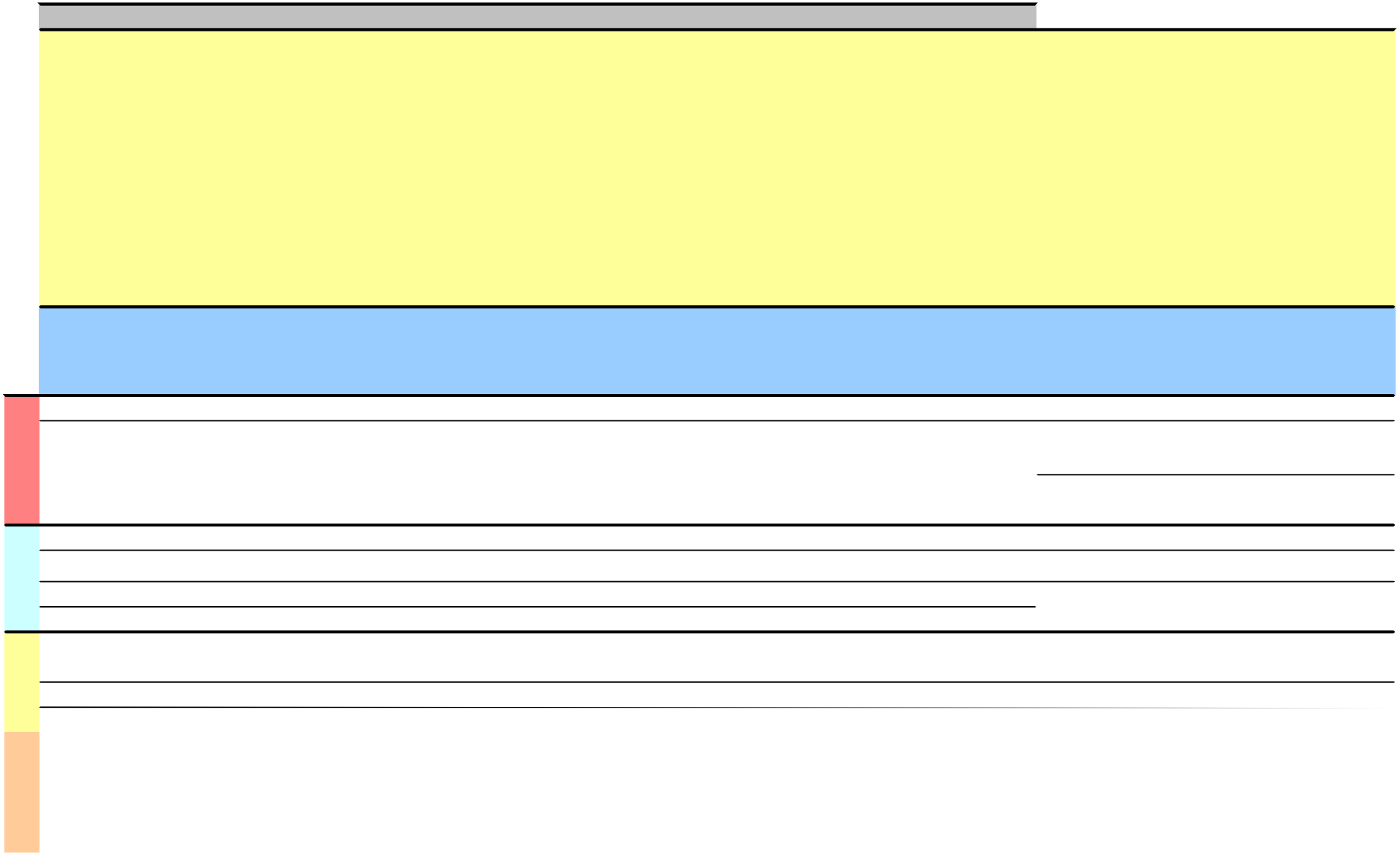

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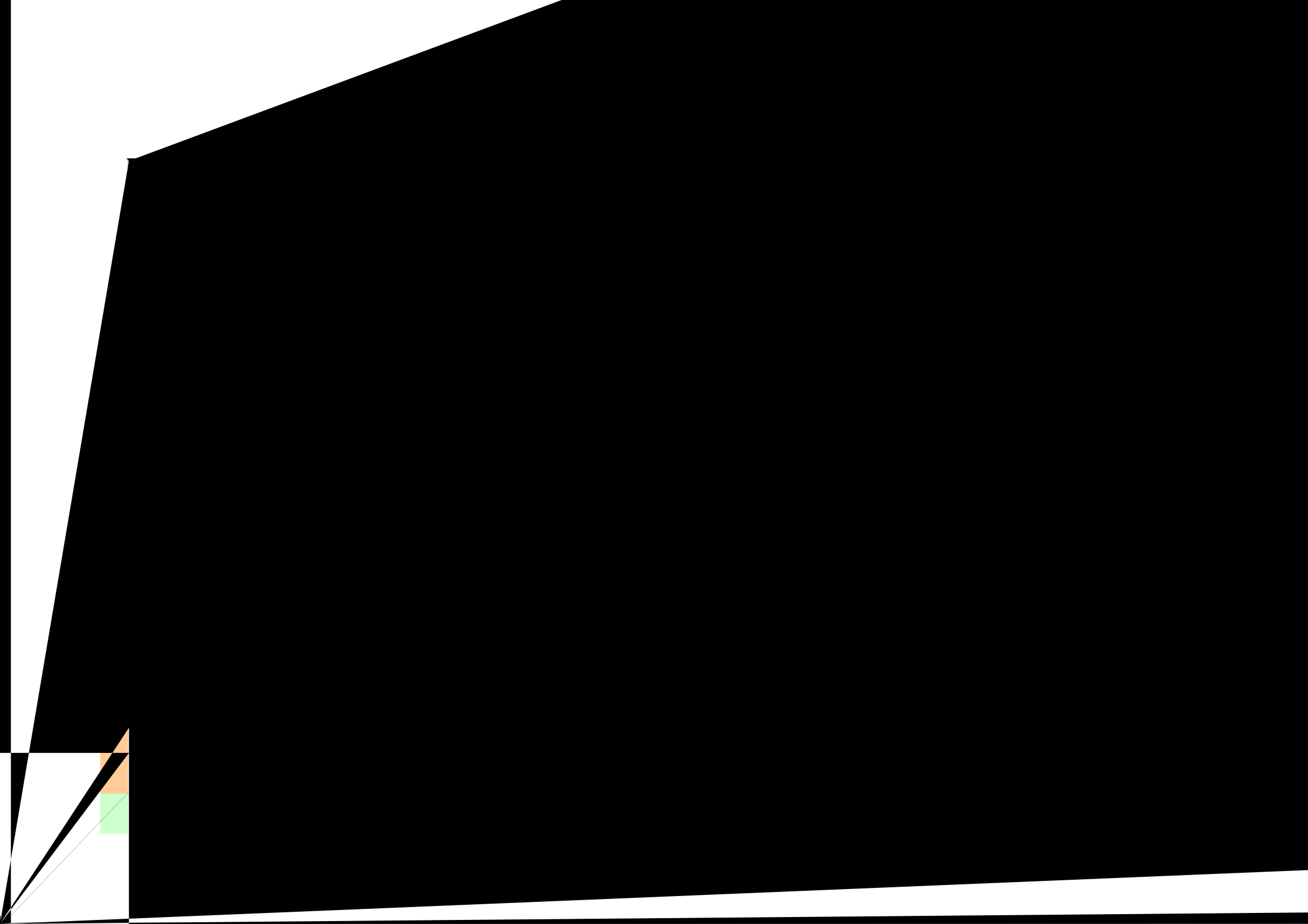

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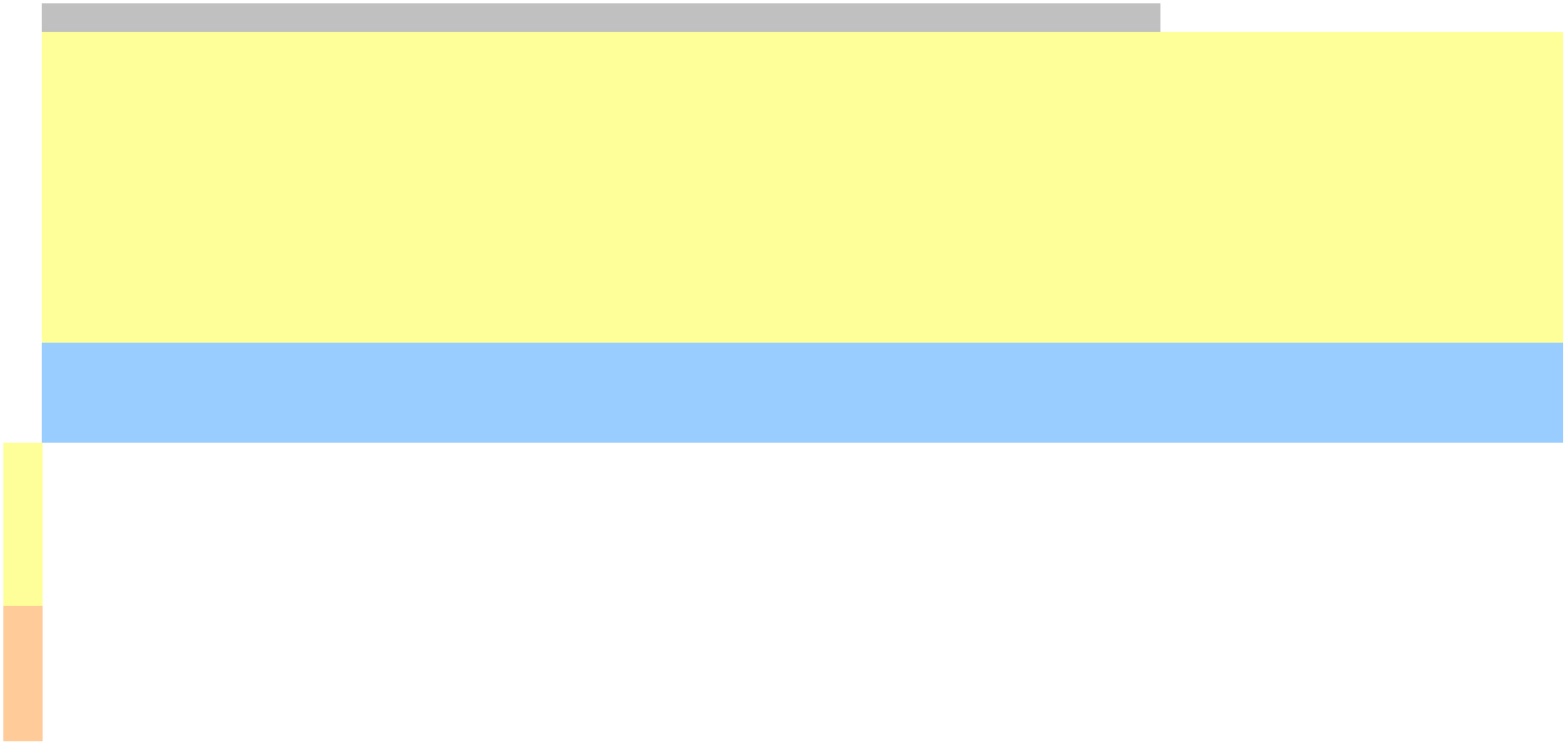

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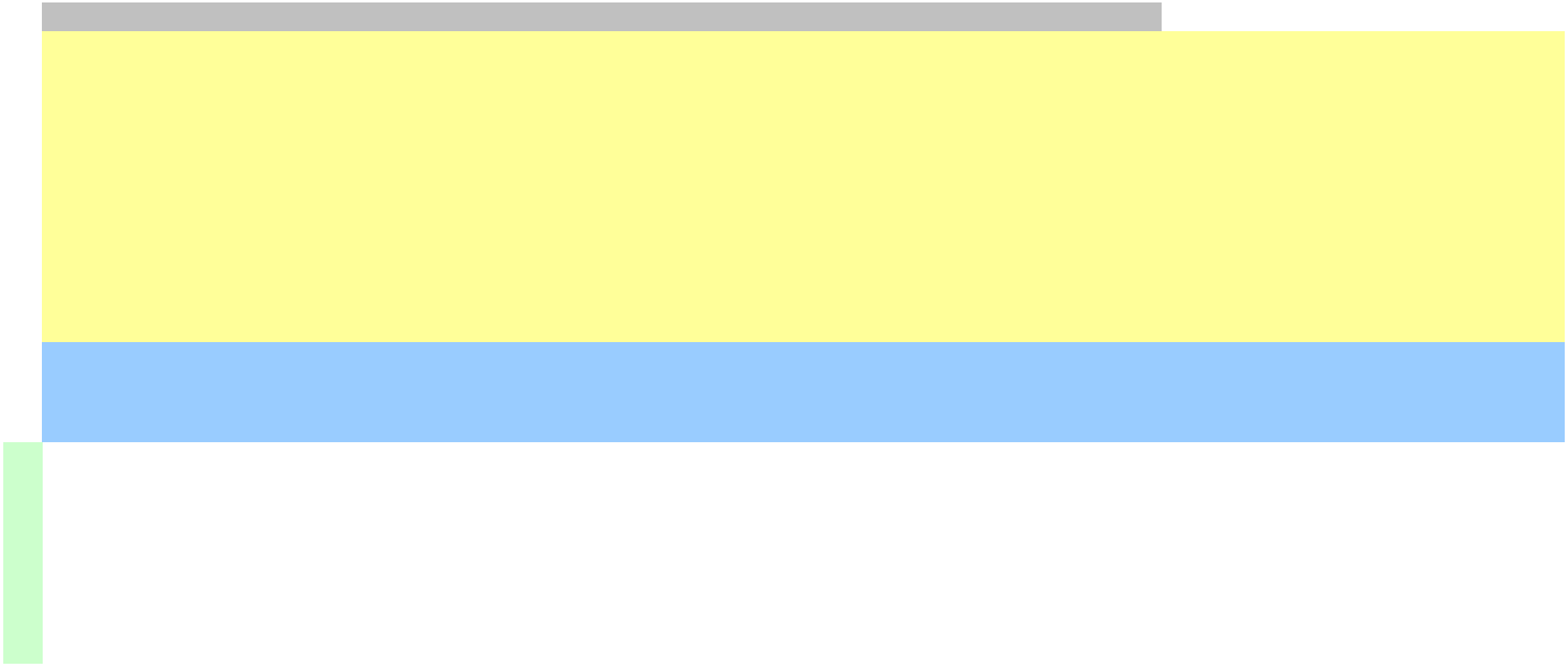

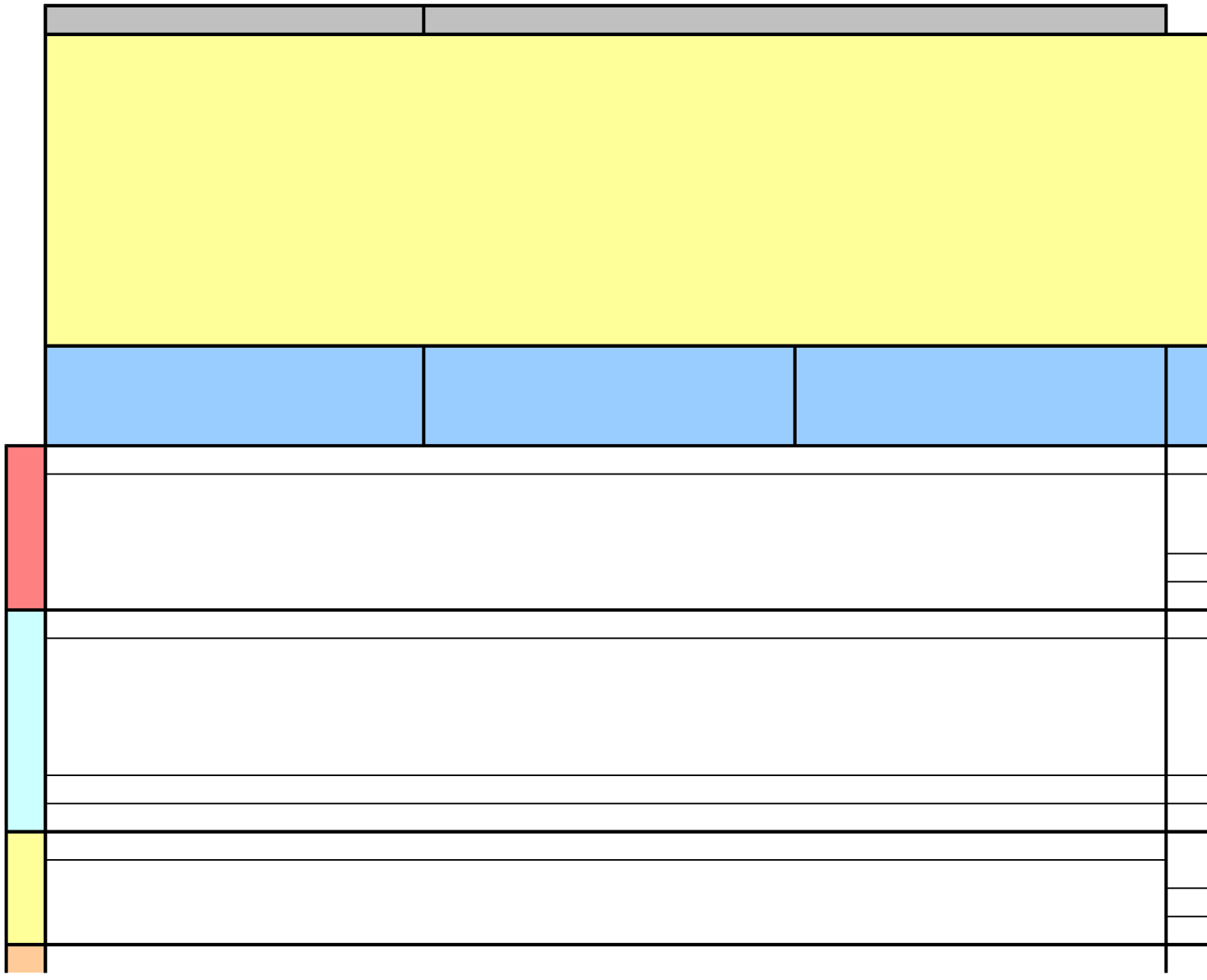

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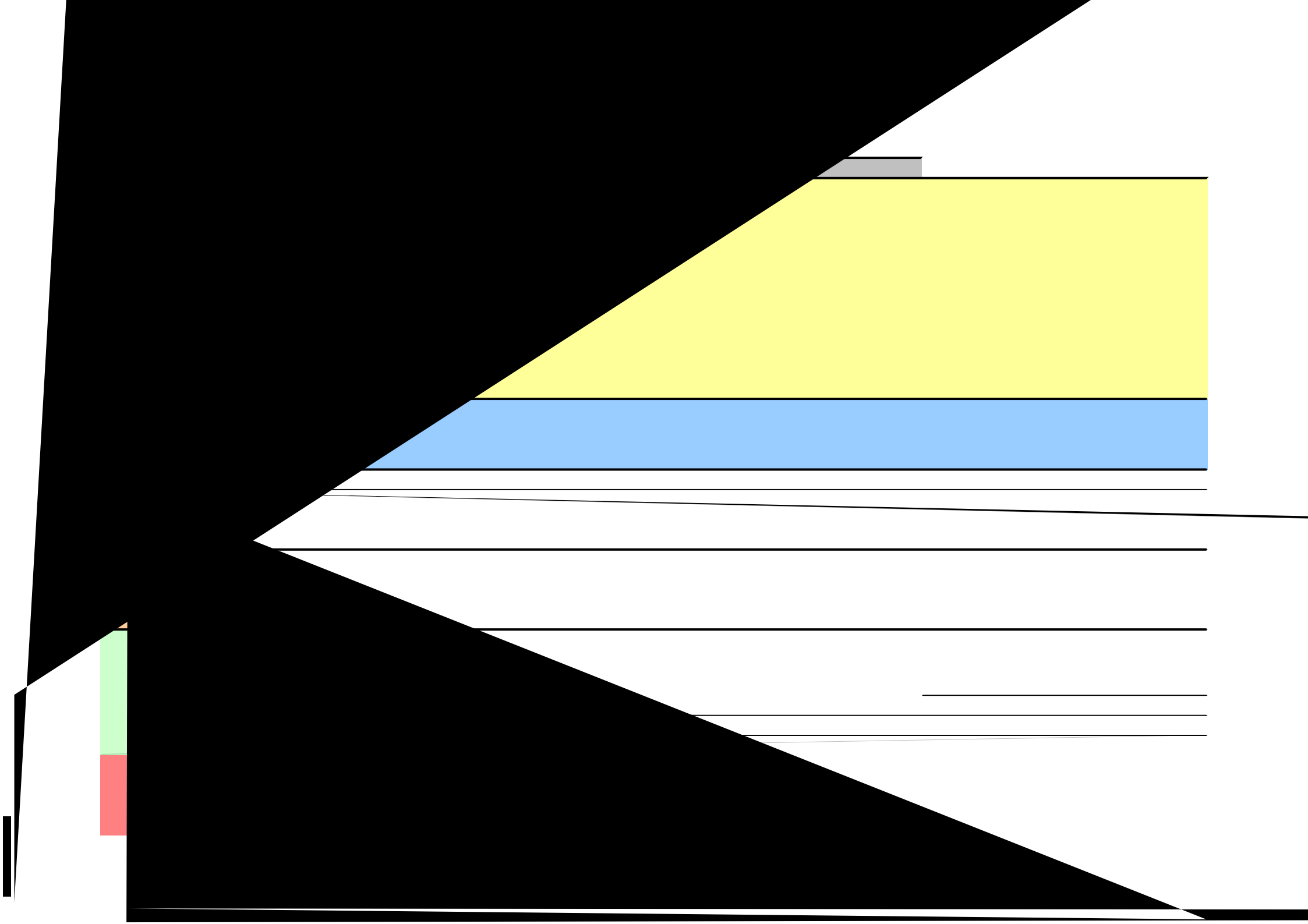

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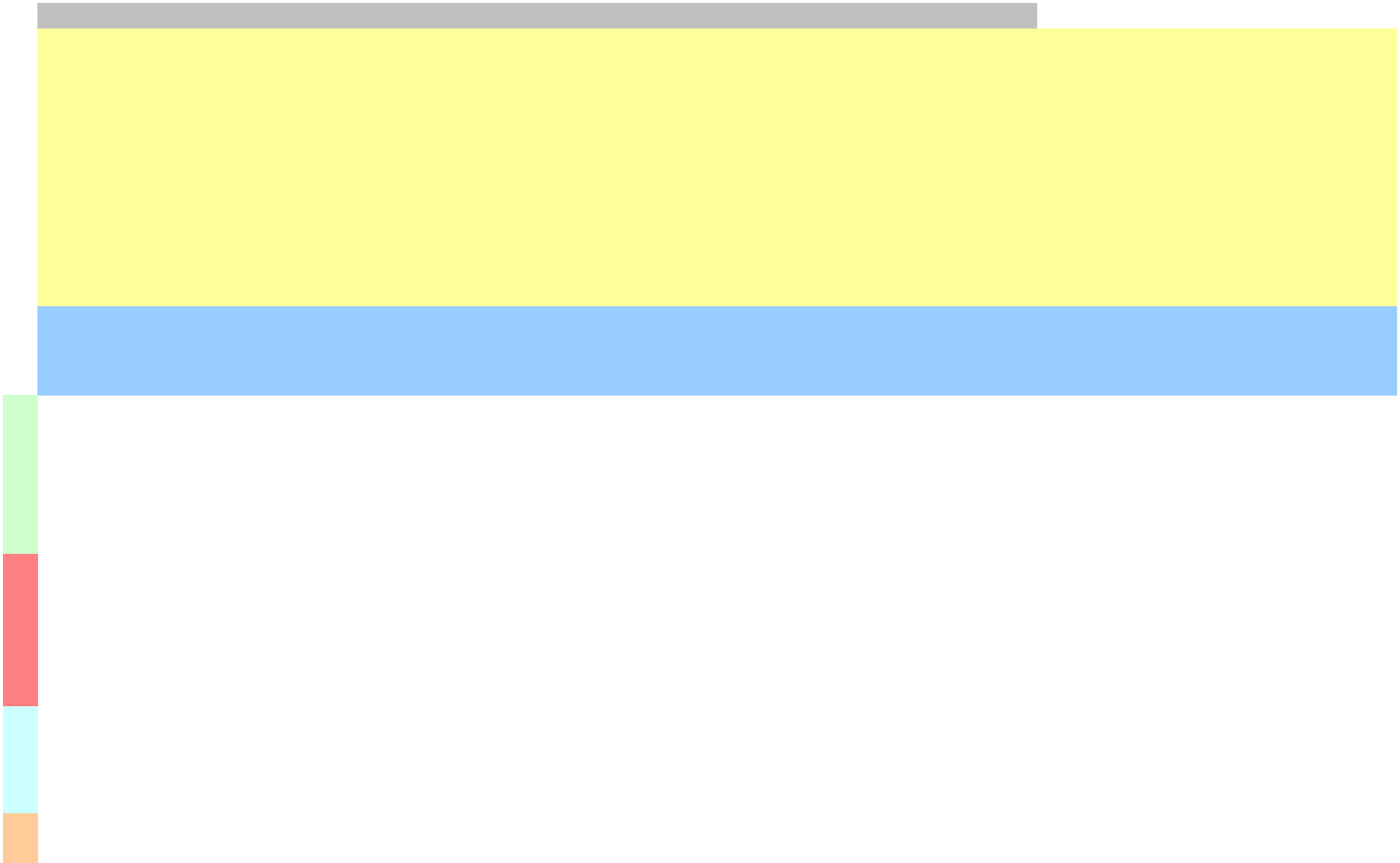

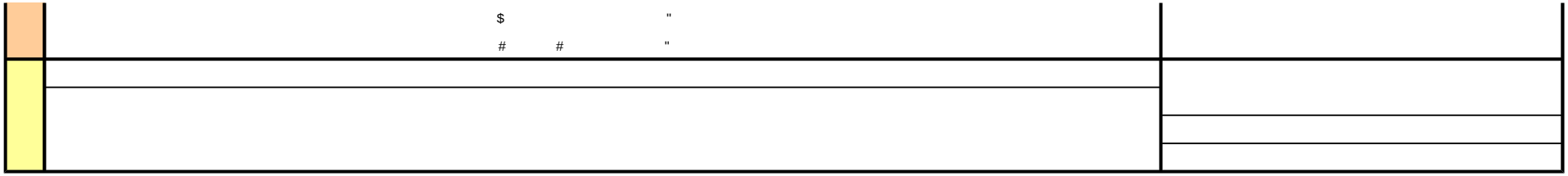

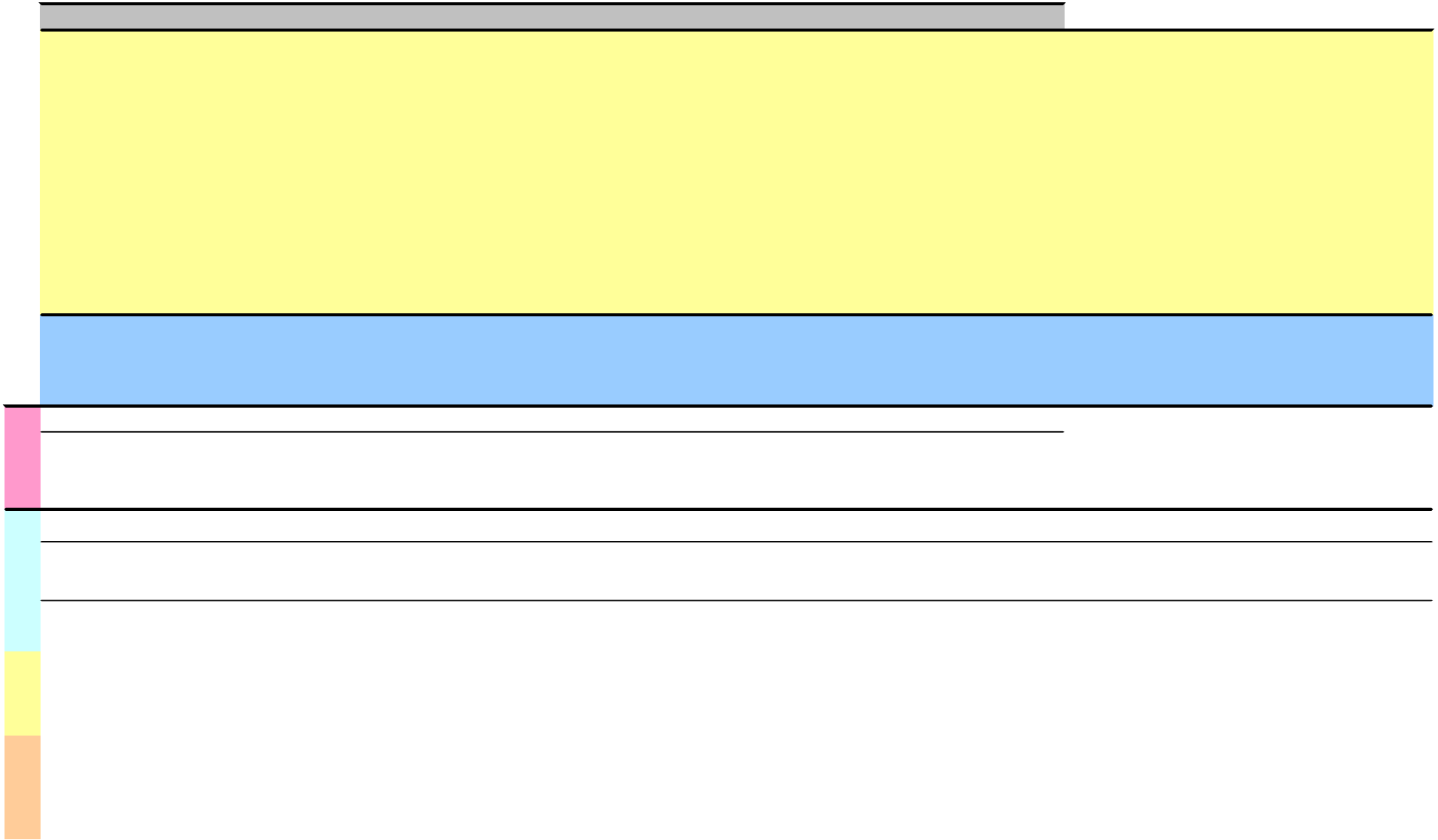

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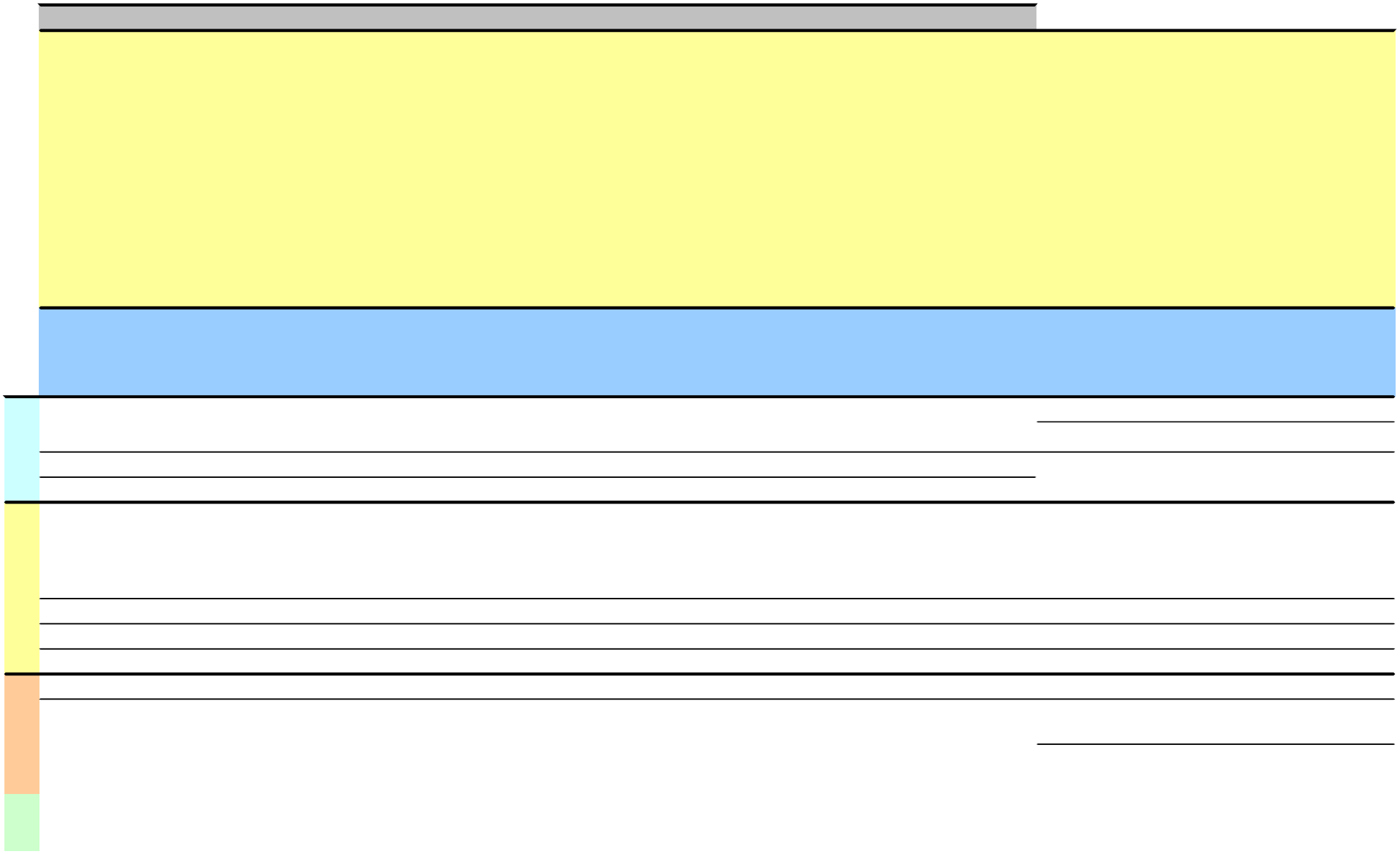

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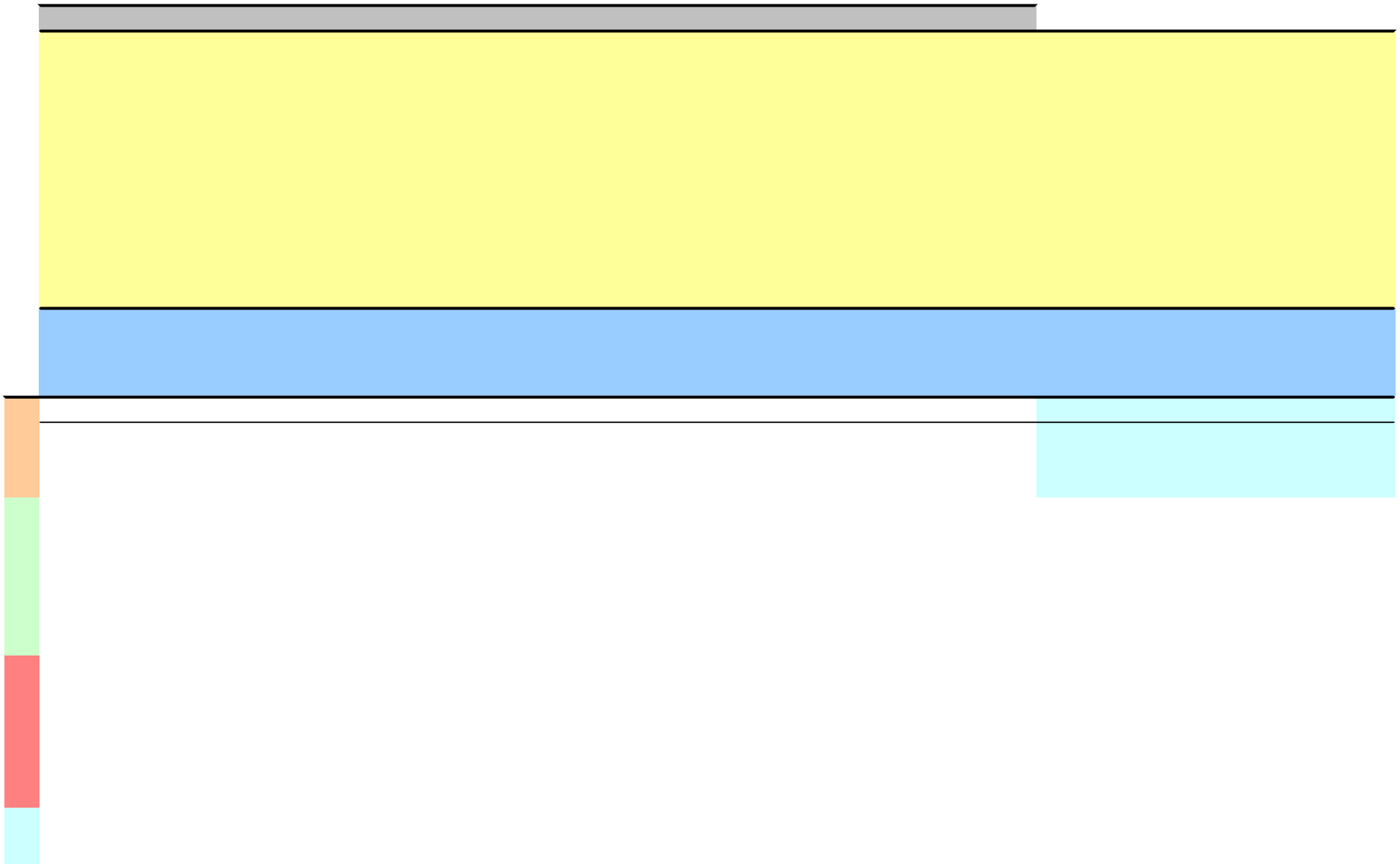

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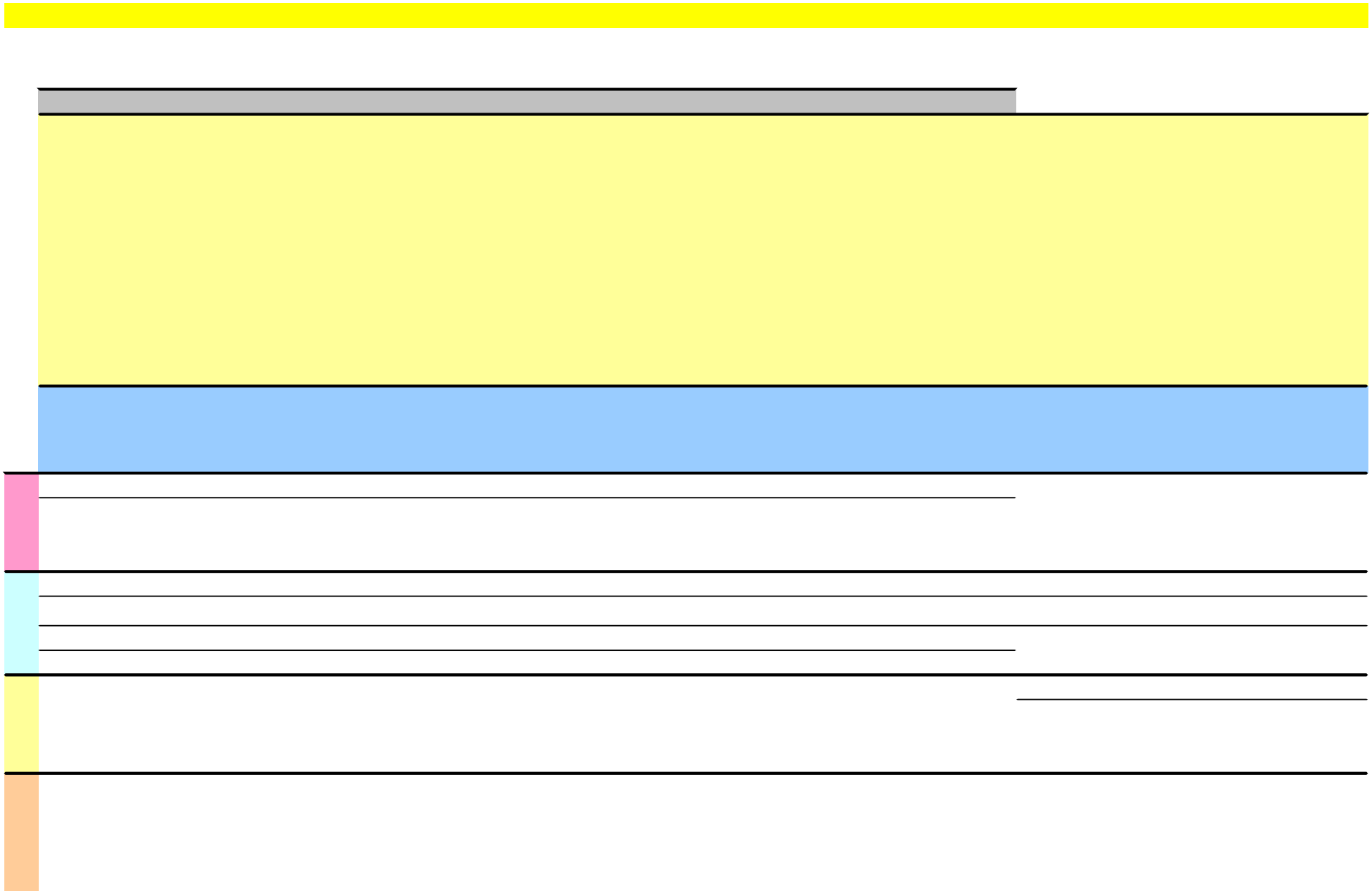

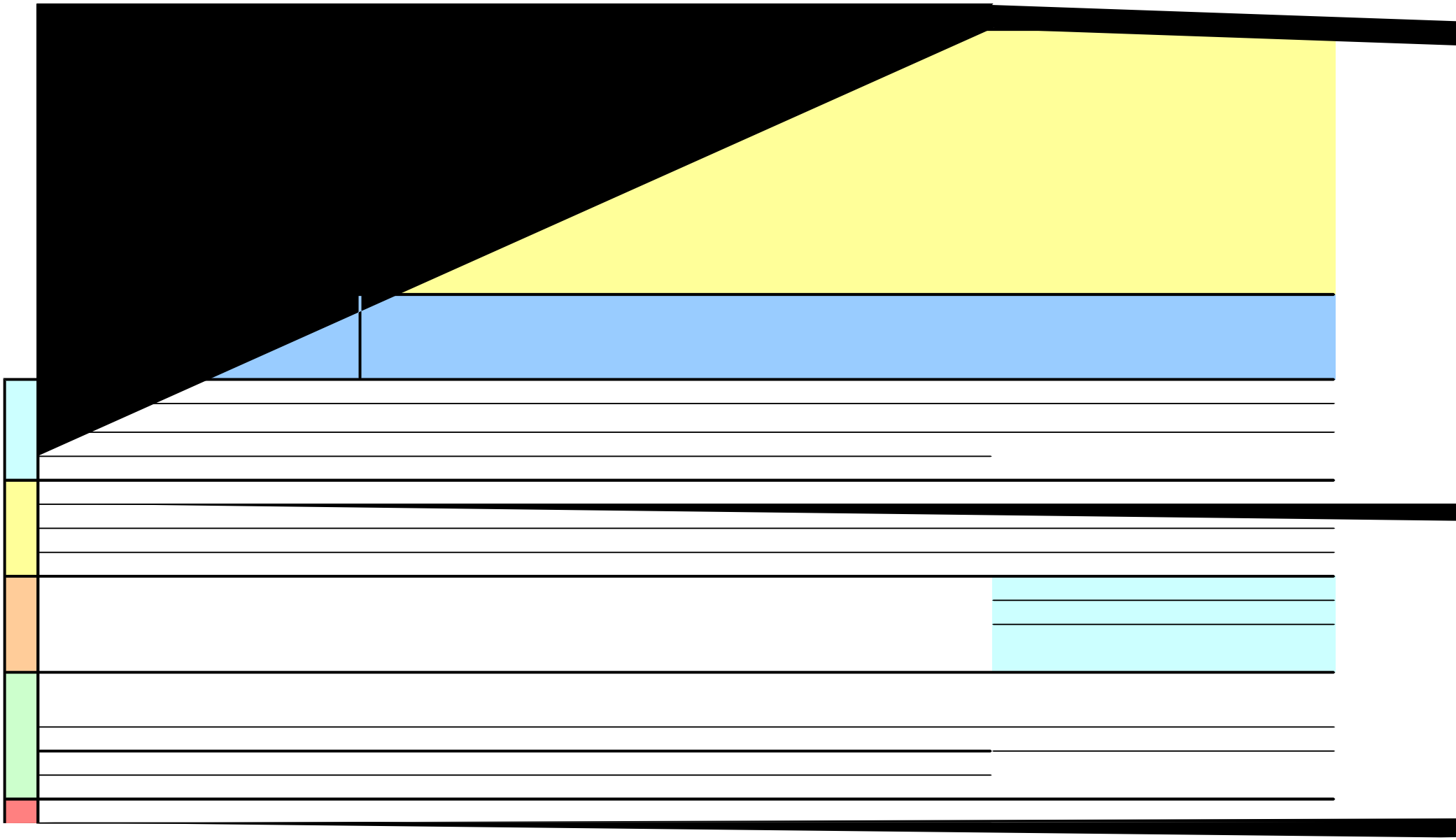

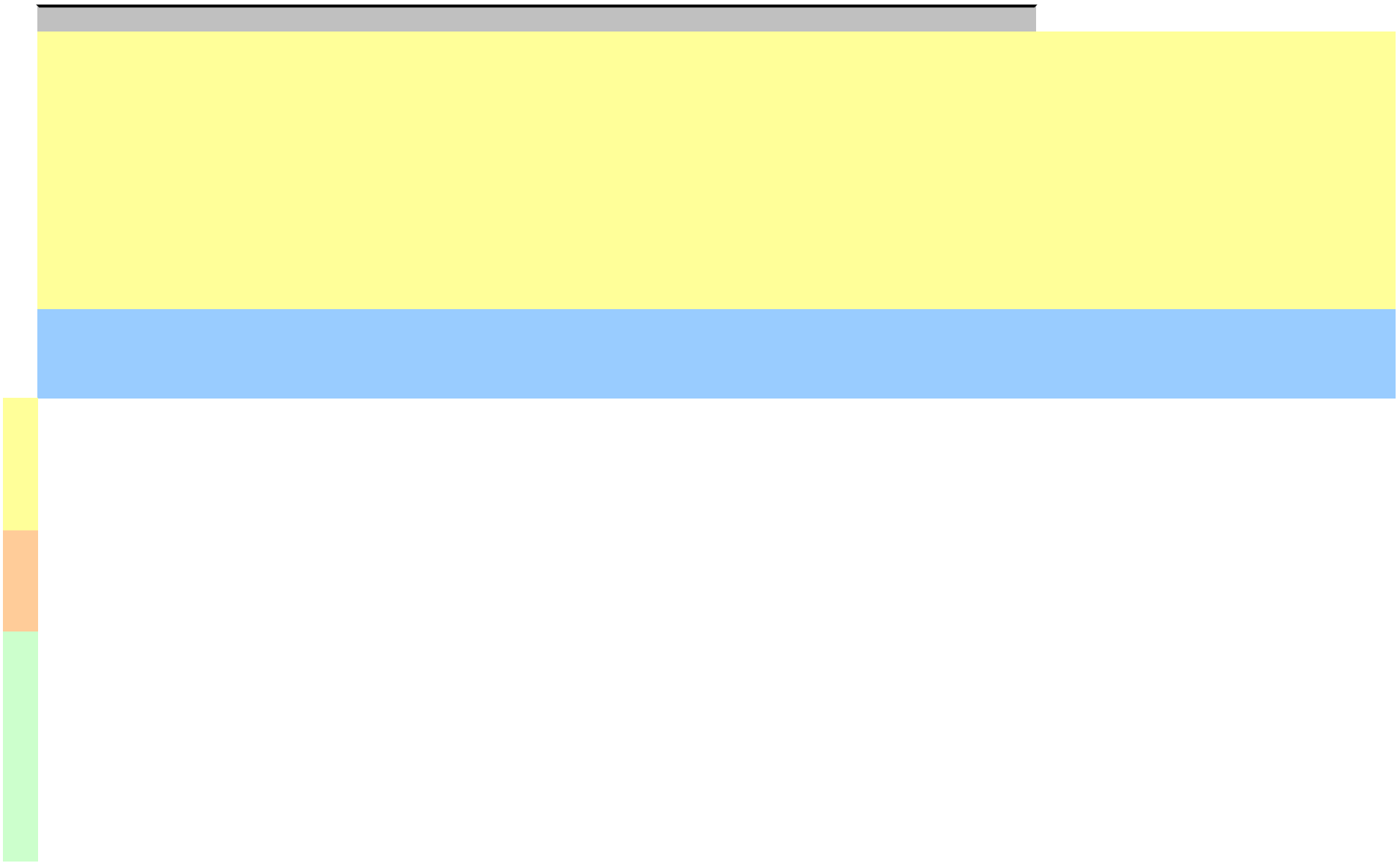

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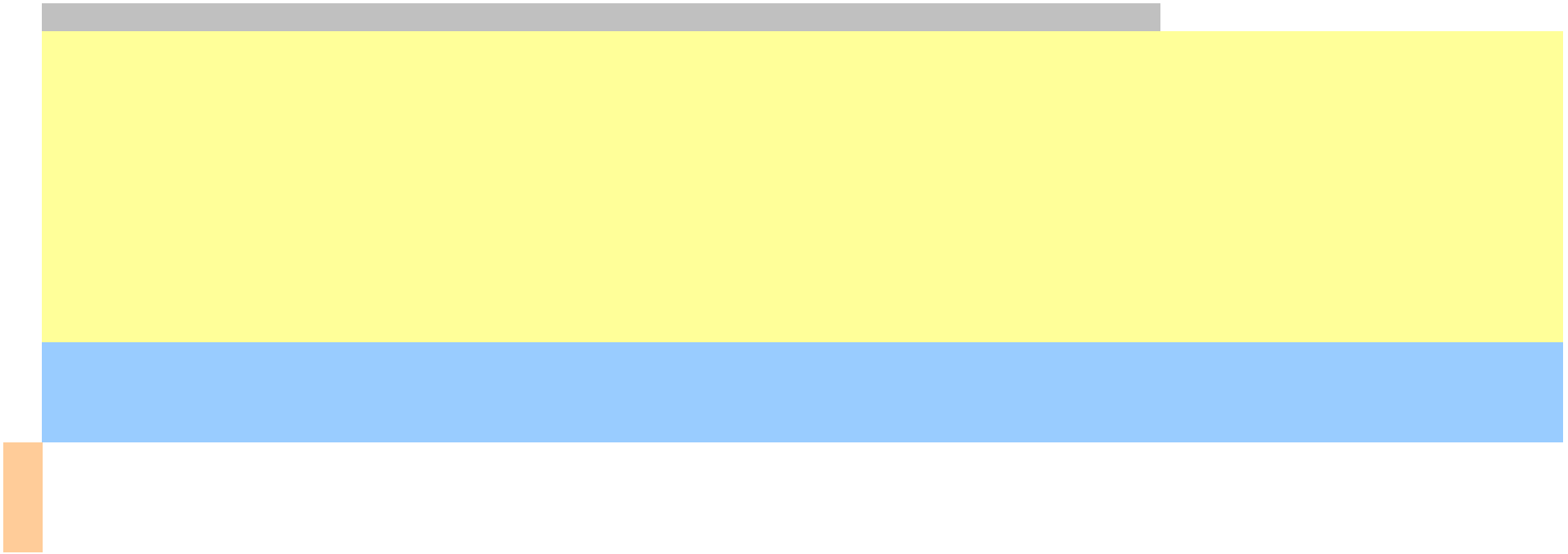

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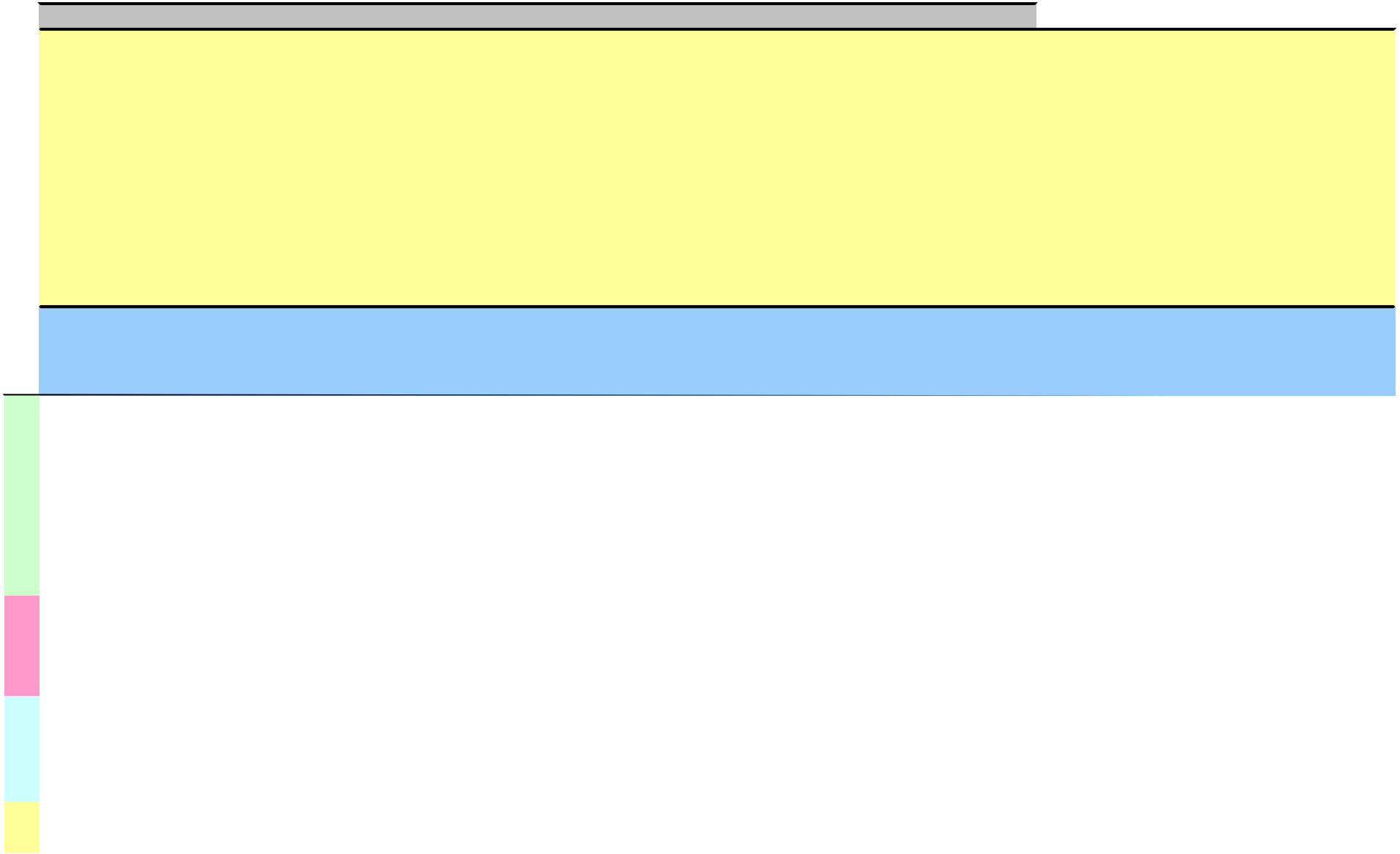

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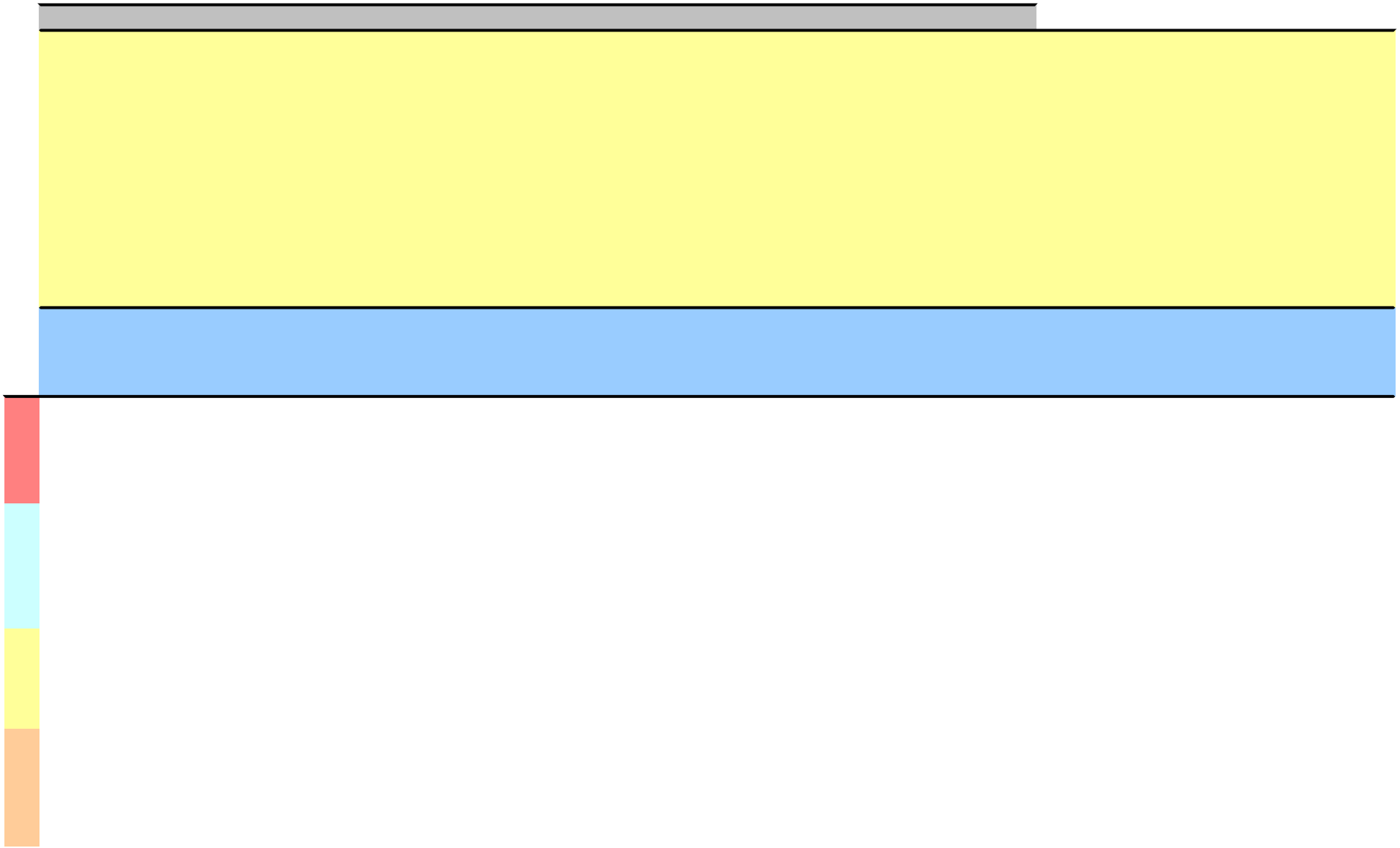

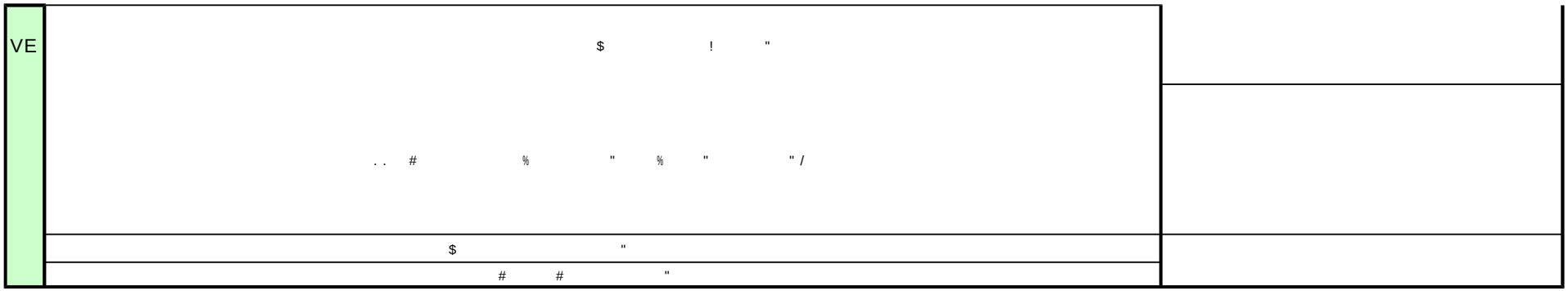
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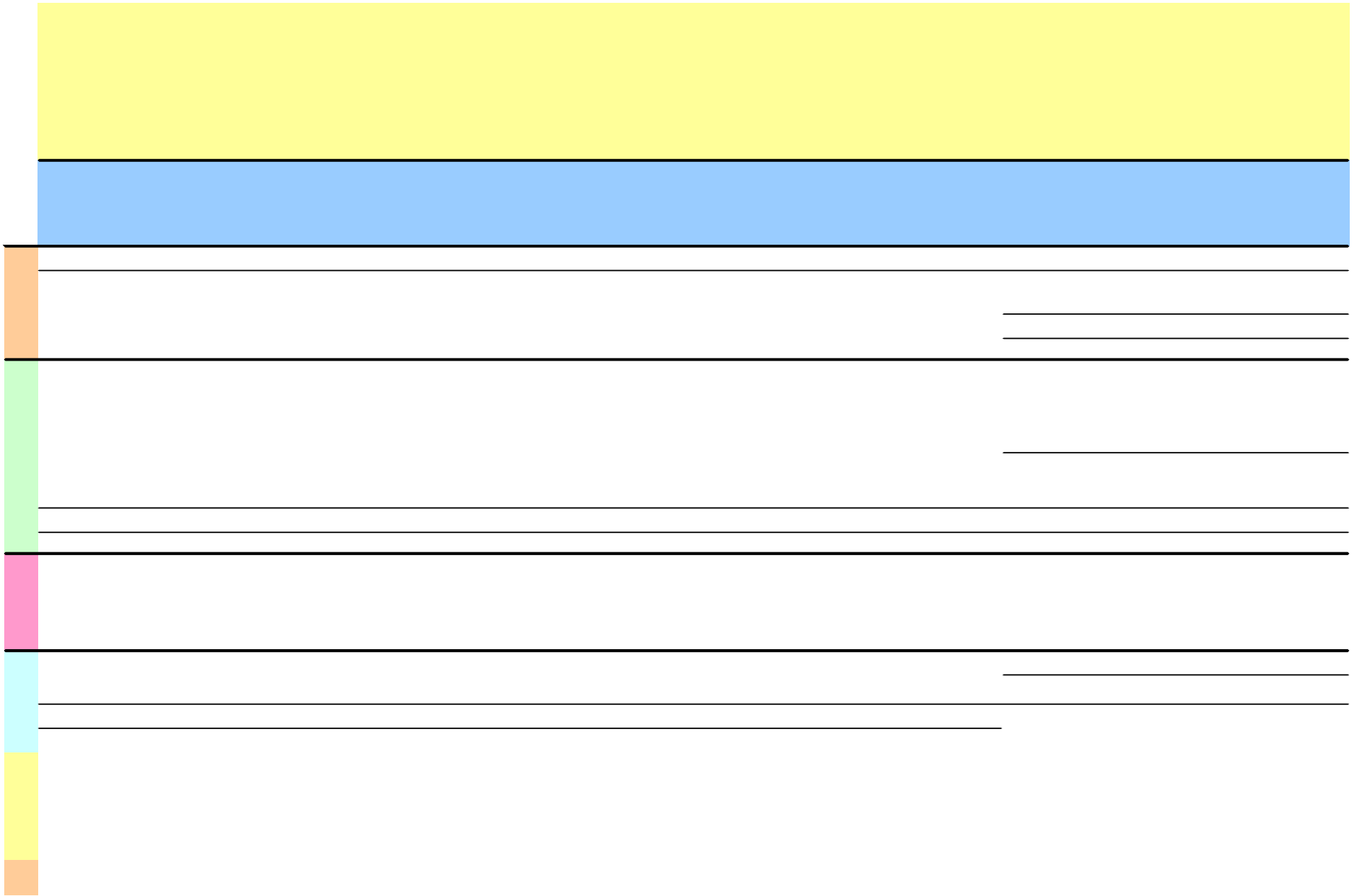

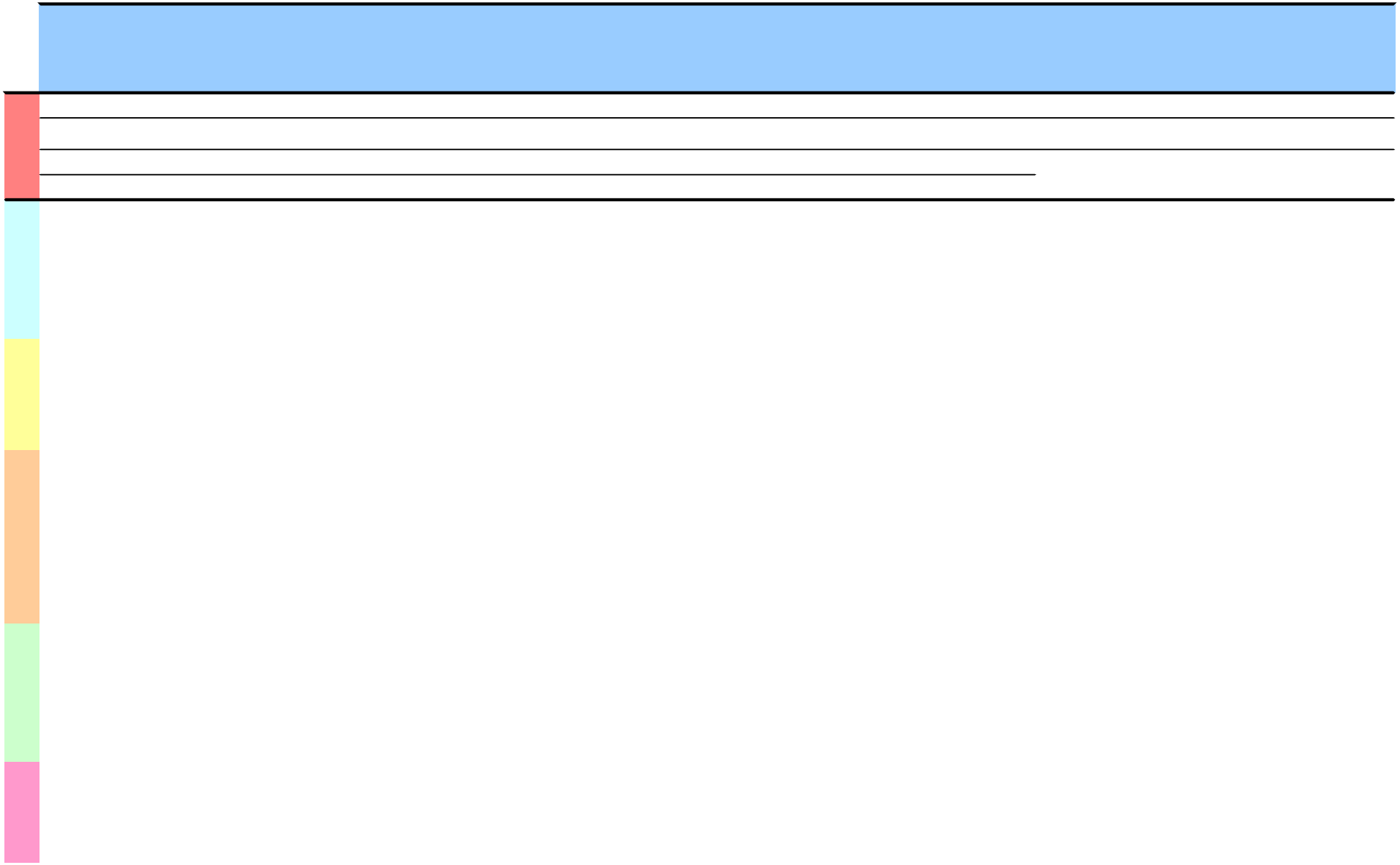

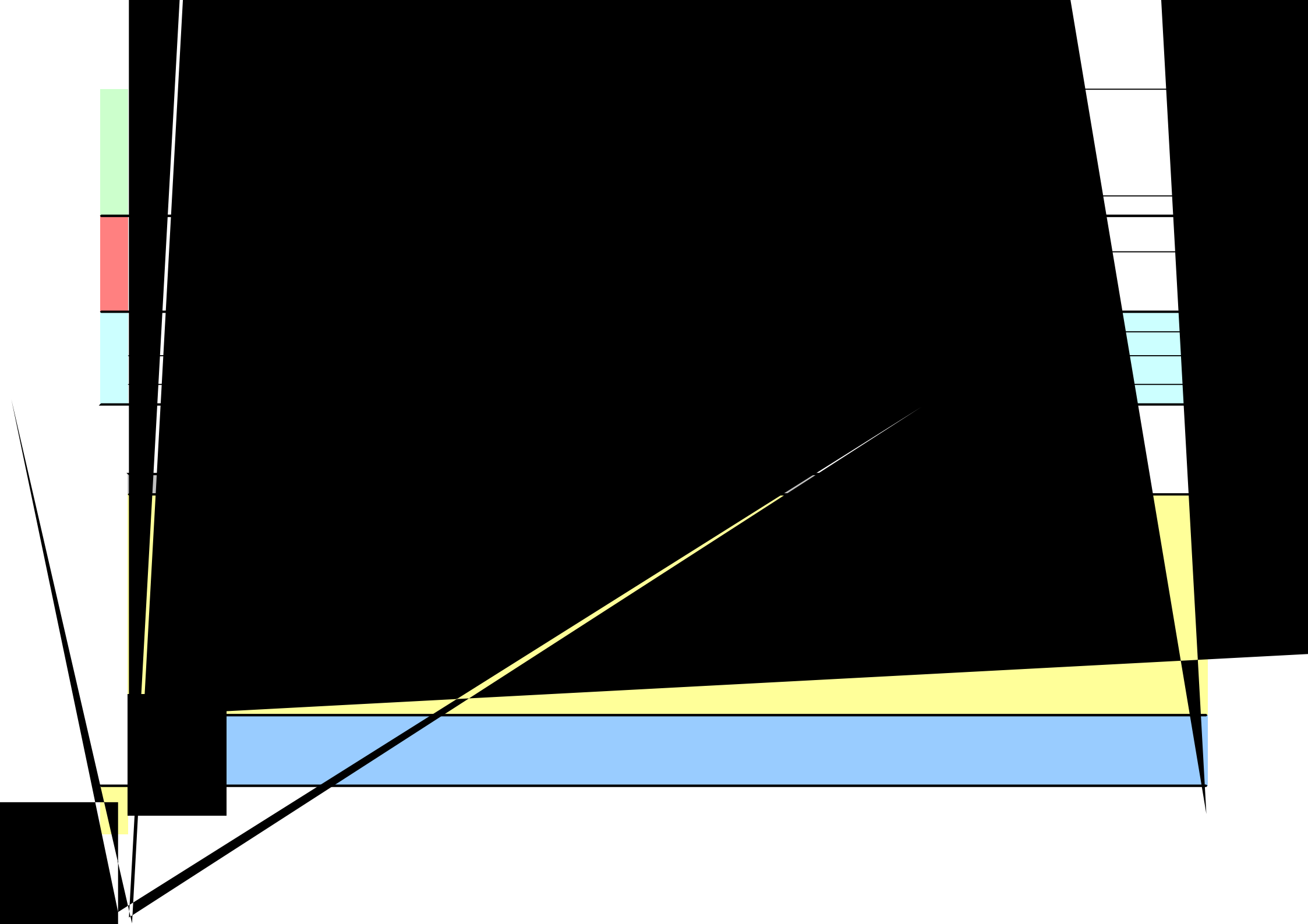

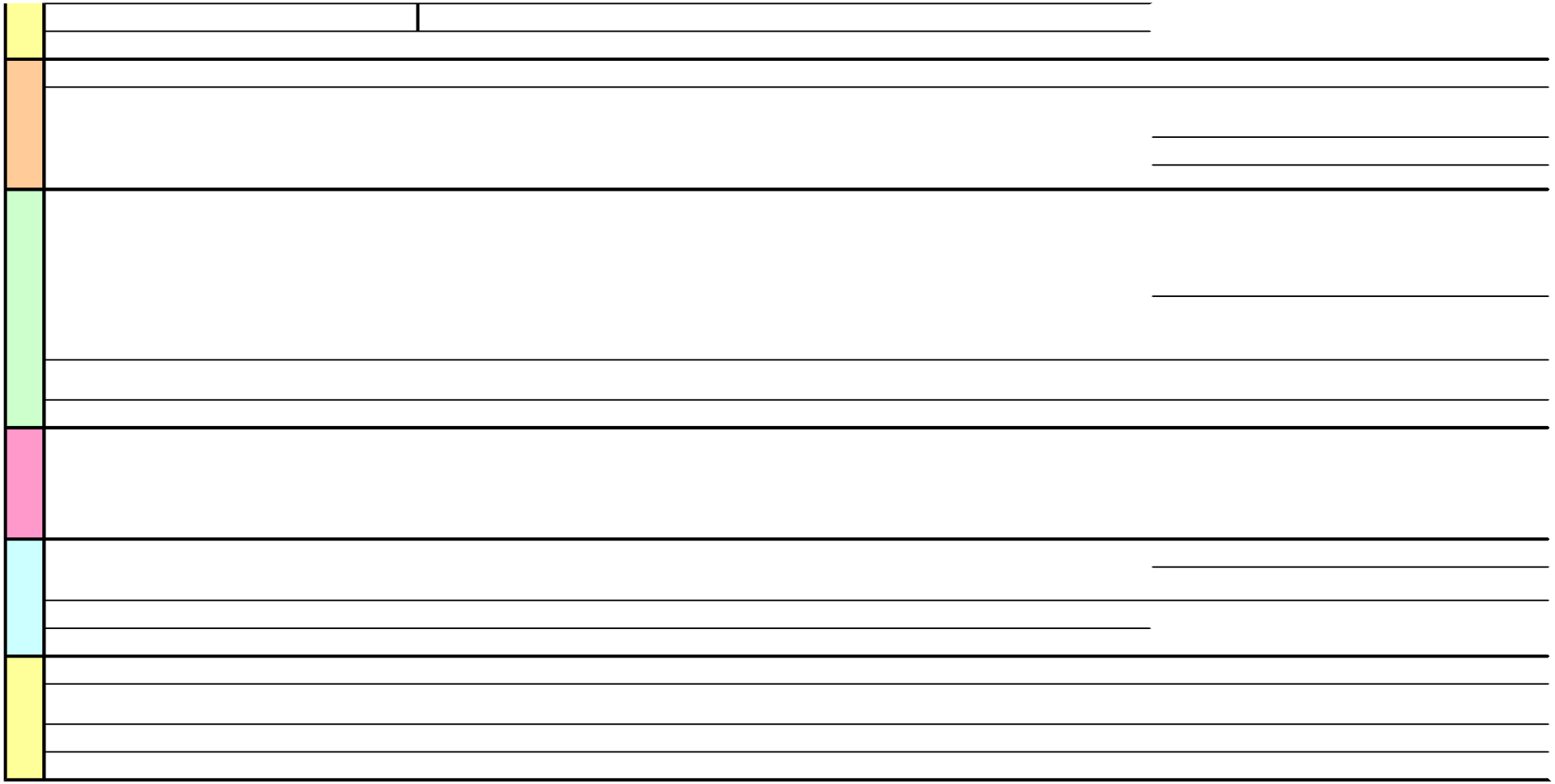

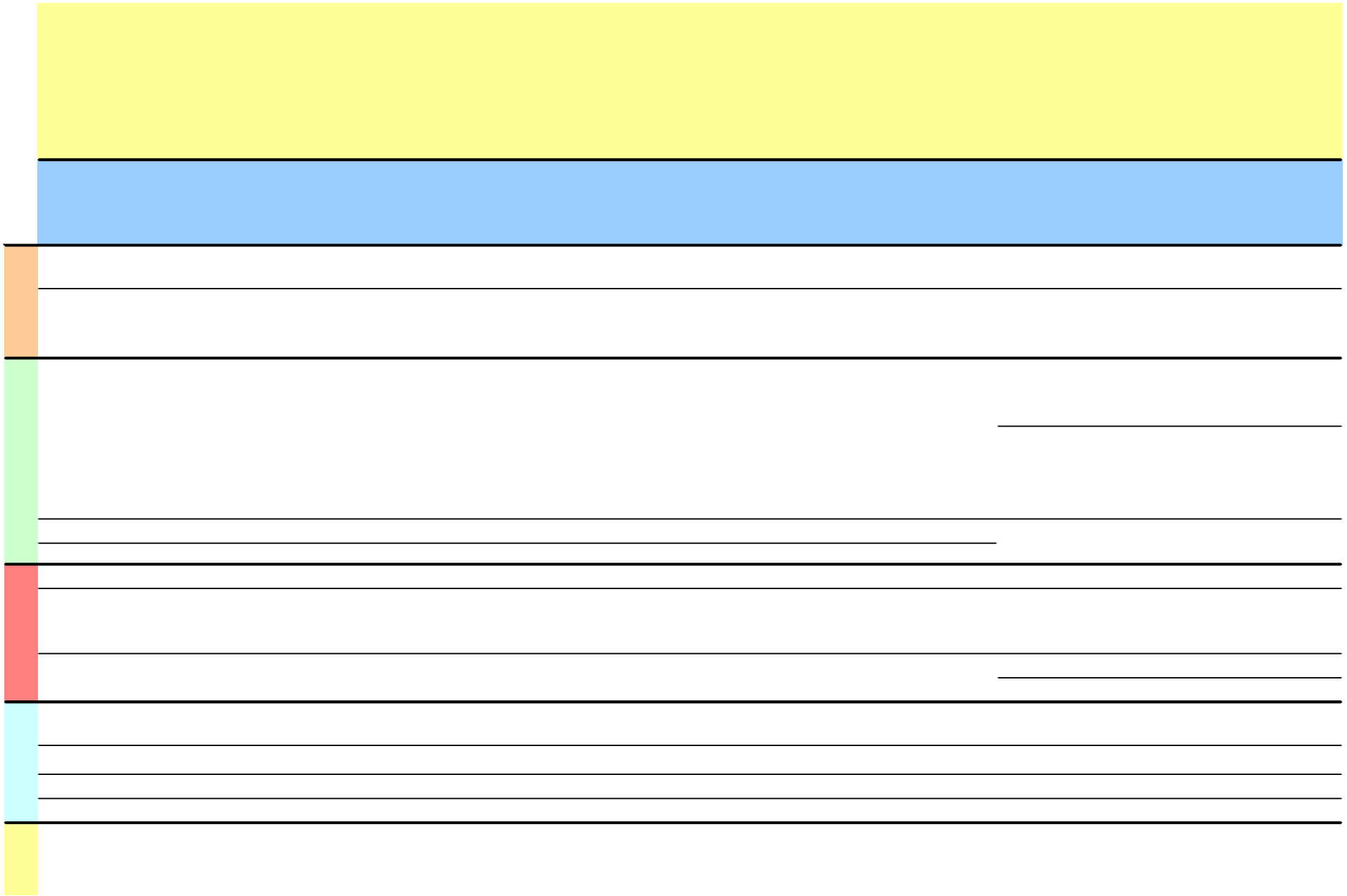

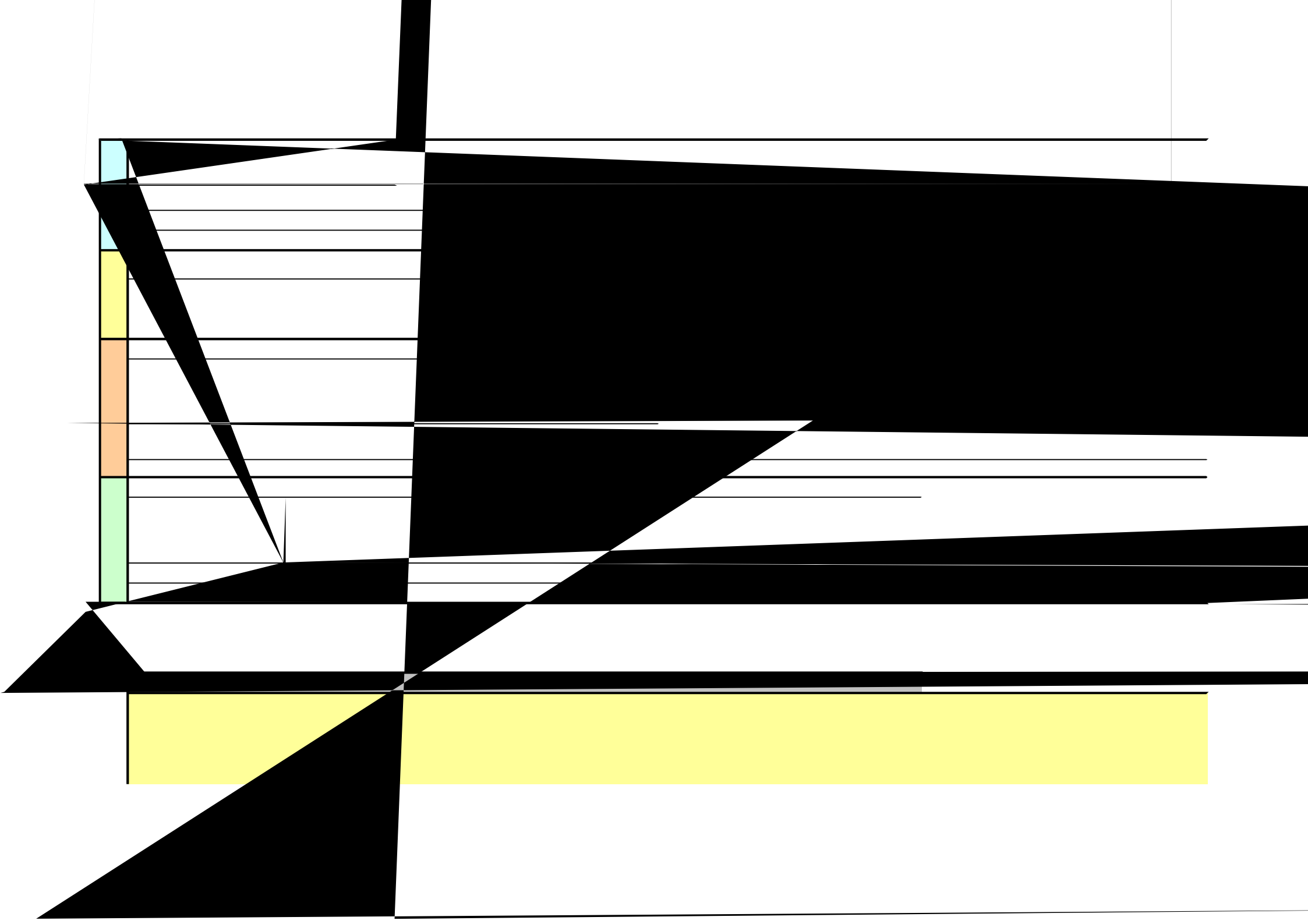

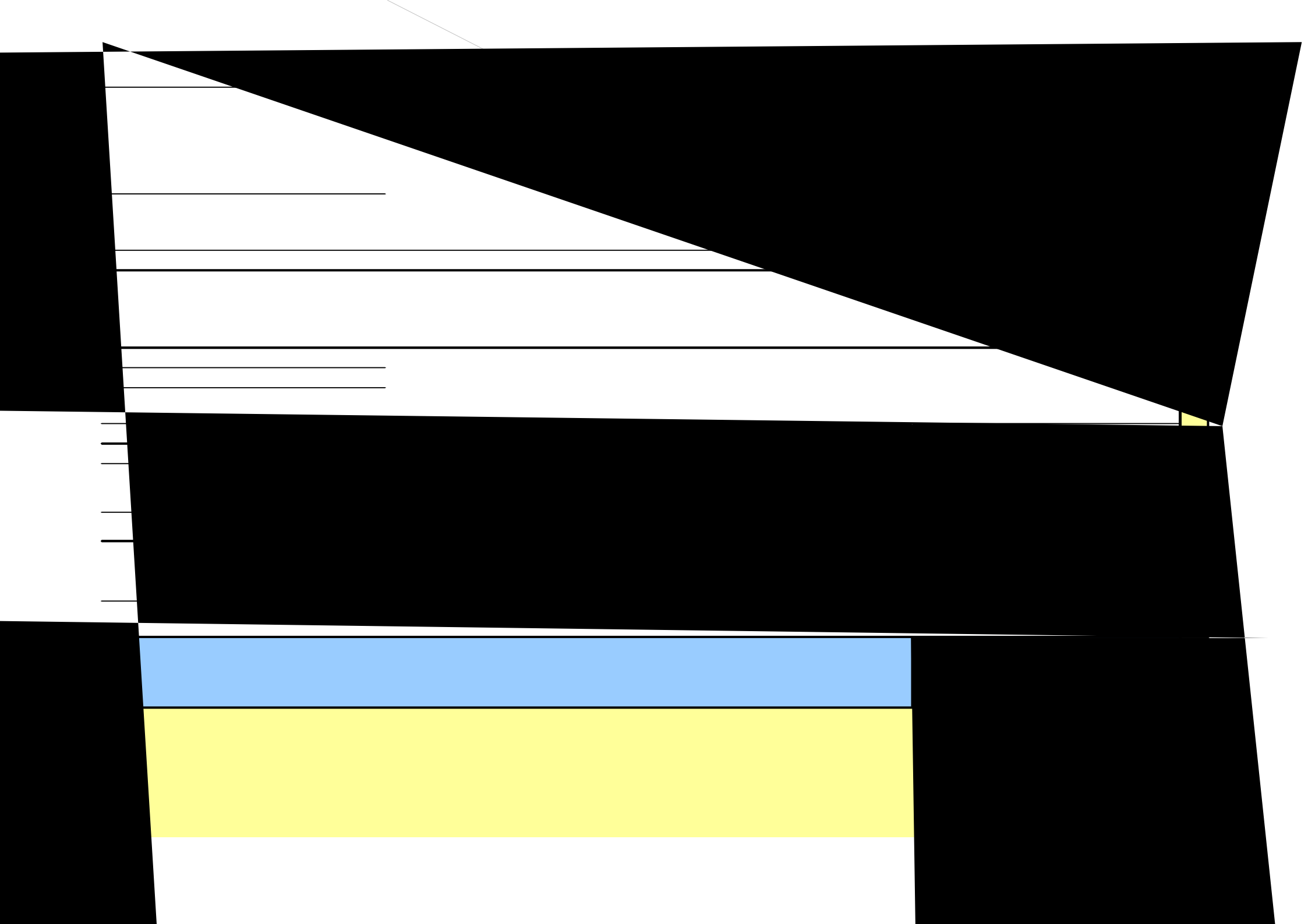

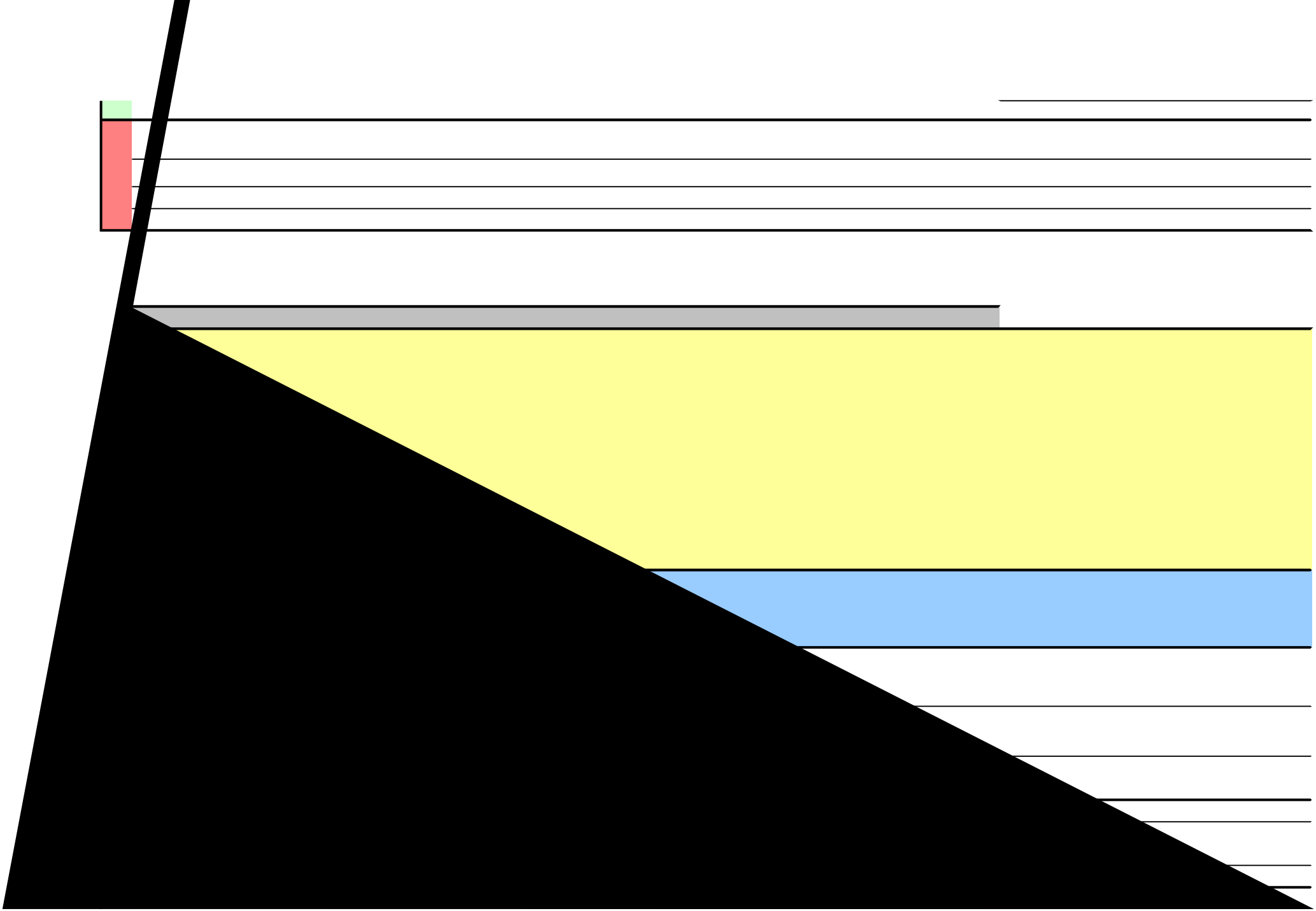

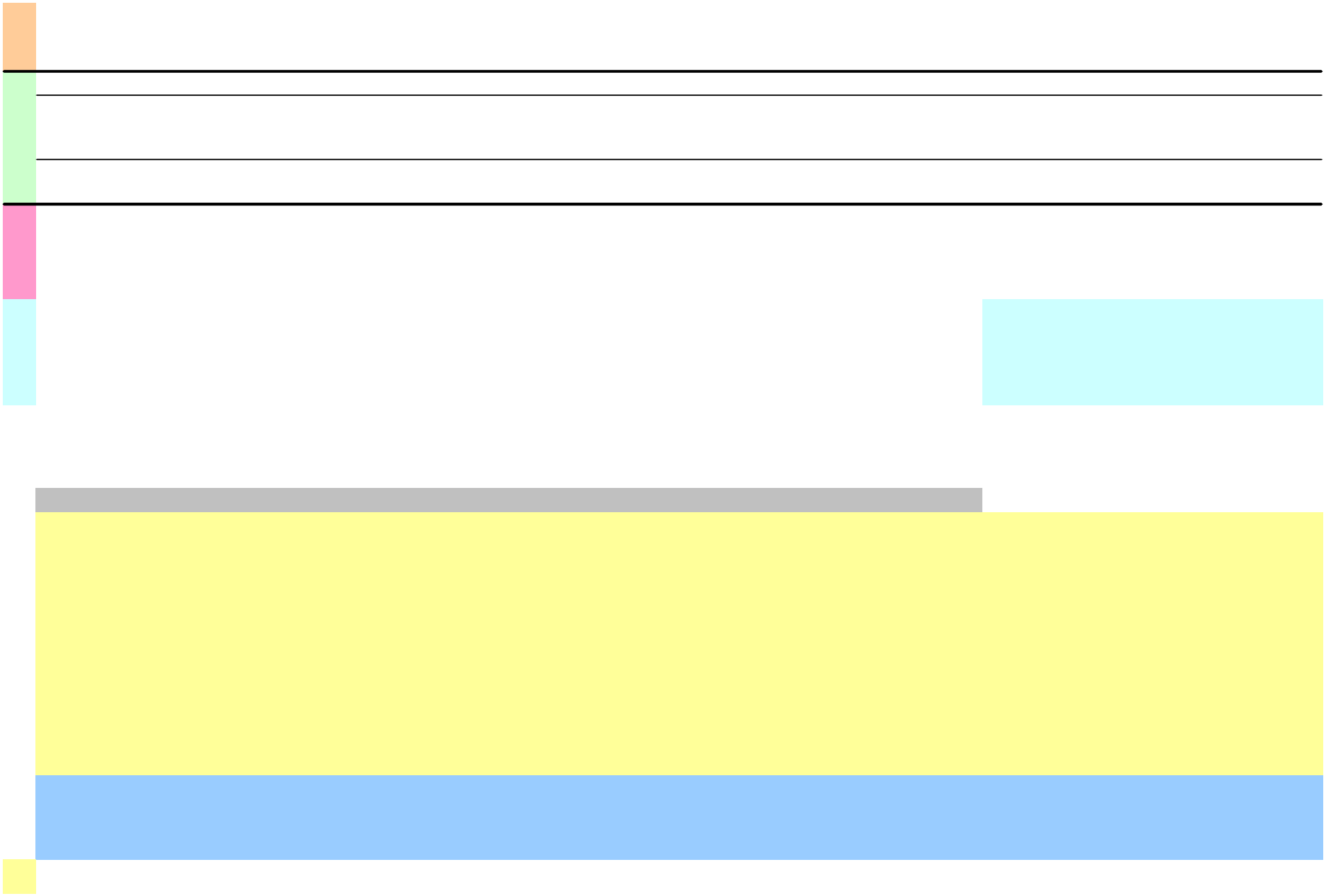

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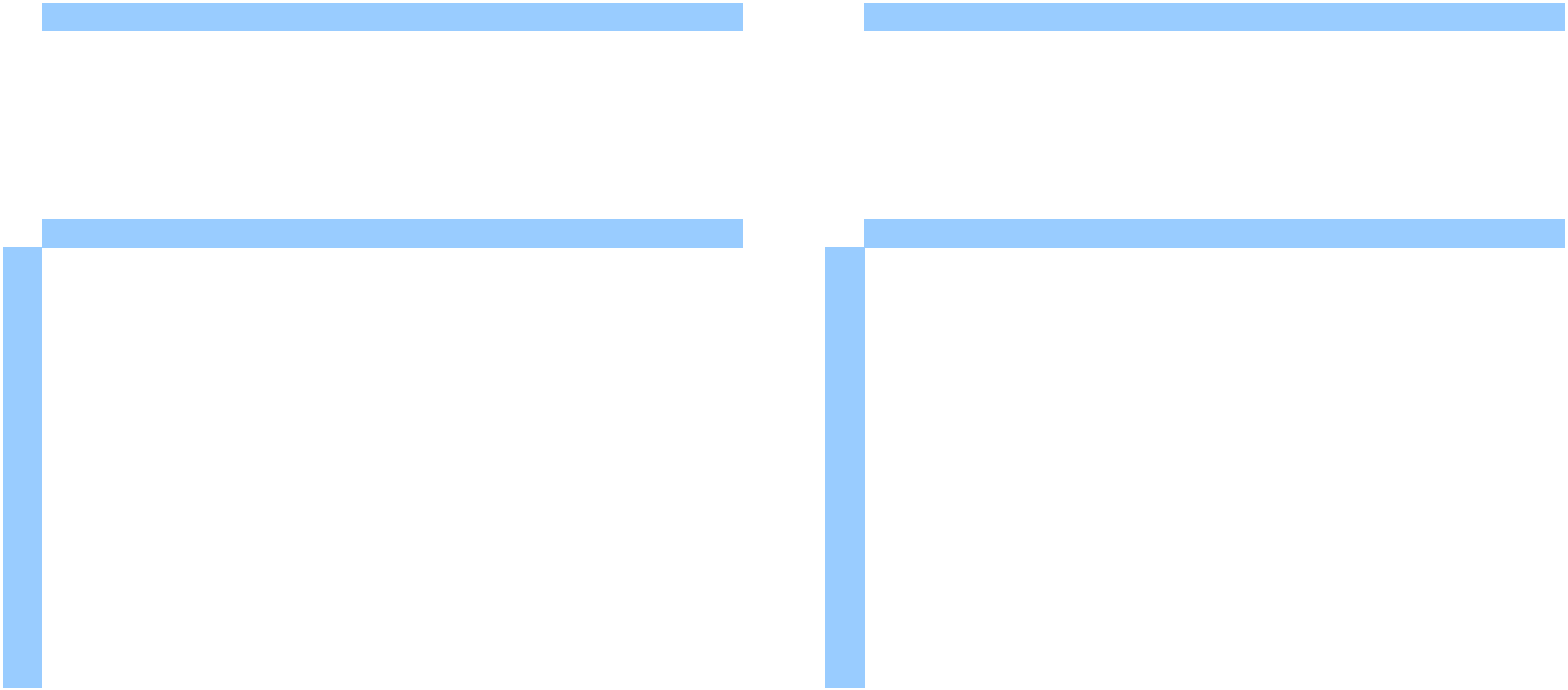
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